

# FD-DVS YoFlex® Mild 1.0

## Product Information

Version: 5 PI-EU-EN 10-08-2012

|                     |   |  |                          |
|---------------------|---|--|--------------------------|
| Description         | Thermophilic YoFlex® culture.   |  |                          |
| Taxonomy            | Lactobacillus delbrueckii subsp. bulgaricus<br>Streptococcus thermophilus   |  |                          |
| Packaging           | Material No:<br>703027  | Size<br>10X50 U                        | Type<br>Pouch(es) in box |
| Physical Properties | Color:  | Off-white to slightly reddish or brown |                          |
|                     | Form:   | Granulate                              |                          |
| Patent information* | Patent pending  |  |                          |
| Application         | Usage<br>The culture will produce yoghurt with very mild flavor, extra high viscosity and very low post-acidification. Suitable for drinking yoghurt. |  |                          |

### Recommended inoculation rate

|  |                  |                     |                     |                       |                        |
|--|------------------|---------------------|---------------------|-----------------------|------------------------|
| <b>Amount of milk to be inoculated</b> | 250 l/<br>66 gal | 1,000 l/<br>264 gal | 2,500 l/<br>660 gal | 5,000 l/<br>1,320 gal | 10,000 l/<br>2,640 gal |
| <b>Amount of DVS culture</b>           | 50 U             | 200 U               | 500 U               | 1,000 U               | 2,000 U                |

### Directions for Use

Remove cultures from the freezer just prior to use. Sanitize the top of the pouch with chlorine. Open the pouch and pour the freeze-dried granules directly into the pasteurized product using slow agitation. Agitate the mixture for 10-15 minutes to distribute the culture evenly. The recommended incubation temperature is 35-45°C (95-113°F). For more information on specific applications see our technical brochures and suggested recipes.

|                      |  |
|----------------------|--|
| Range                | The YoFlex® range of Direct Vat Set (DVS®) cultures spans from very mild cultures to those giving a distinct yoghurt flavor with varying viscosity profiles. |
| Storage and handling | < -18 °C / < 0 °F  |

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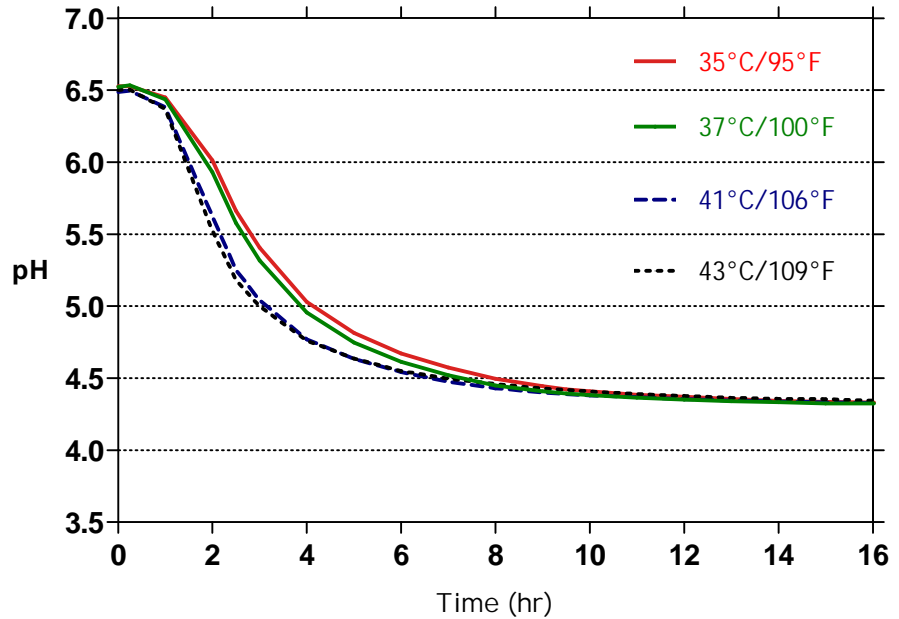
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**Shelf life**

At least 24 months from date of manufacture when stored according to recommendations.

**Technical Data**

**Acidification curve**



Fermentation conditions:  
Semi fat milk (1.5 %) (92°C/197°F, 40 minutes)  
Inoculation: 0.02%

**Analytical Methods**

References and analytical methods are available upon request.

**Legislation**

Chr. Hansen's cultures comply with the general requirements on food safety laid down in Regulation 178/2002/EC. Lactic acid bacteria are generally recognized as safe and can be used in food, however, for specific applications we recommend to consult national legislation.

The product is intended for use in food.



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## Allergen Information

| List of common allergens in accordance with the US Food Allergen Labeling and Consumer Protection Act of 2004 (FALCPA) and EU labeling Directive 2000/13/EC with later amendments | Present as an ingredient in the product |
|---|---|
| Cereals containing gluten* and products thereof   | No                                      |
| Crustaceans and products thereof  | No                                      |
| Eggs and products thereof   | No                                      |
| Fish and products thereof   | No                                      |
| Peanuts and products thereof  | No                                      |
| Soybeans and products thereof   | No                                      |
| Milk and products thereof (including lactose)   | Yes                                     |
| Nuts* and products thereof  | No                                      |
| List of allergens in accordance with EU labeling Directive 2000/13/EC only  |   |
| Celery and products thereof   | No                                      |
| Mustard and products thereof  | No                                      |
| Sesame seeds and products thereof   | No                                      |
| Lupine and products thereof   | No                                      |
| Mollusks and products thereof   | No                                      |
| Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO <sub>2</sub>   | No                                      |

\* Please consult the EU Labeling Directive 2000/13 Annex IIIa for a legal definition of common allergens, see European Union law at: [www.eur-lex.europa.eu](http://www.eur-lex.europa.eu)