

Product Information

Version: 2 PI-EU-EN 12-12-2011

Description Thermophilic lactic acid culture.

Taxonomy Streptococcus thermophilus

Packaging Material No: Size Type

697990 10X50 U Pouch(es) in box

Physical Properties Color: Off-white to slightly reddish or brown

Form: Granulate

Application Usage

Range

The culture is primarily applied in Pasta Filata cheese types e.g Mozzarella and Pizza cheese types. The culture can be applied alone or in combination with other lactic acid cultures, e.g. *Lactobacillus delbrueckii* subsp. *bulgaricus* and *Lactobacillus helveticus*.

Recommended inoculation rate

Amount of milk to be inoculated (in liters)	500	2,000	5,000	10,000	15,000	20,000	25,000
Amount of DVS culture	50 U	200 U	500 U	1,000 U	1,500 U	2,000 U	2,500 U
Amount of milk to be inoculated (in lbs)	1,140	4,500	11,350	22,700	34,000	45,500	57,000
Amount of DVS culture	50 U	200 U	500 U	1,000 U	1,500 U	2,000 U	2,500 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.

Cultures in this series include frozen cultures STI-02, STI-03, STI-04, STI-06 and freeze-

dried cultures STI-12, STI-13 and STI-14.

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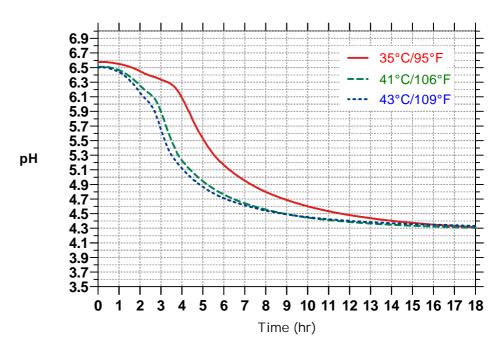
Storage and handling < -18 °C / < 0 °F

Shelf life At least 24 months from date of manufacture when stored according to

recommendations.

At +5°C (41°F) the shelf life is at least 6 weeks.

Technical Data Acidification curve



Fermentation conditions:
Lab milk 9.5 % T.S.: 140°C/8 seconds - 100°C/30 minutes
Inoculation: 500U/5000L

Analytical Methods

References and analytical methods are available upon request.

Other Information

Salt sensitivity:

50% inhibition: 2.7% NaCl.100% inhibition: >3.0% NaCl.

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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.

Food Safety No guarantee of food safety is implied or inferred should this product be used in

applications other than those stated in the Usage section. Should you wish to use this product in another application, please contact your Chr. Hansen representative for

assistance.

Labeling Suggested labeling "lactic acid culture" or "starter culture", however, as legislation may

vary, please consult national legislation.

Trademarks Product names, names of concepts, logos, brands and other trademarks referred to in

this document, whether or not appearing in large print, bold or with the ® or TM symbol are the property of Chr. Hansen A/S or used under license. Trademarks appearing in this document might not be registered in your country, even if they are

marked with an ®.

Dietary status Kosher: Kosher Dairy Excl. Passover

Halal: Certified

Technical support Chr. Hansen's Application and Product Development Laboratories and personnel are

available if you need further information.

GMO Information

In accordance with the legislation in the European Union* we can state that FD-DVS STI-12 does not contain GMOs and does not contain GM labeled raw materials**. In accordance with European legislation on labeling of final food products** we can inform that the use of FD-DVS STI-12 does not trigger a GM labeling of the final food product. Chr. Hansen's position on GMO can be found on: www.chr-hansen.com/About us/Policies and positions/Quality and product safety.

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^{*} Directive 2001/18/EC of the European Parliament and of the Council of 12 March 2001 on the deliberate release into the environment of genetically modified organisms and repealing Council Directive 90/220/EEC.

^{**} Regulation (EC) No 1829/2003 of the European Parliament and of the Council of 22 September 2003 on genetically modified food and feed.

Regulation (EC) No 1830/2003 of the European Parliament and of the Council of 22 September 2003 concerning the traceability and labeling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms and amending Directive 2001/18/EC.



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Allergen Information

List Community	D 1	
List of common allergens in accordance with the US Food Allergen Labeling and	Present as an	
Consumer Protection Act of 2004 (FALCPA) and EU labeling Directive 2000/13/EC with	ingredient in	
later amendments	the product	
Cereals containing gluten* and products thereof	Absent	
Crustaceans and products thereof	Absent	
Eggs and products thereof	Absent	
Fish and products thereof	Absent	
Peanuts and products thereof	Absent	
Soybeans and products thereof	Absent	
Milk and products thereof (including lactose)	Present	
Nuts* and products thereof	Absent	
List of allergens in accordance with EU labeling Directive 2000/13/EC only		
Celery and products thereof	Absent	
Mustard and products thereof	Absent	
Sesame seeds and products thereof	Absent	
Lupine and products thereof	Absent	
Mollusks and products thereof	Absent	
Sulphur dioxide and sulphites at concentrations of more than	Absent	
10 mg/kg or 10 mg/litre expressed as SO ₂		

^{*} 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

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