



*Improving food & health*

## YC-380

### Product Specification

|                     |   |
|---------------------|---|
| <b>Form:</b>        | Freeze-dried DVS  |
| <b>Material No:</b> | 713504  |
| <b>Culture</b>      |   |
| <b>Composition:</b> | Lactobacillus delbrueckii subsp. bulgaricus<br>Streptococcus thermophilus |

### Performance

pH 4h, 43 °C, 500U/2500L Inoculation  
tpH 4.50, 43 °C, 500U/2500L Inoculation, min  
tpH 4.75, 43 °C, 500U/2500L Inoculation, min

### Specification

4.8 - 5.2  
<=380  
225 - 320

Contaminants are tested and controlled in a relevant combination of samples from the environment, process or products. The set-up is based on HACCP principles as stated in the ISO 27205 I IDF 149:2010 to guarantee that the product fulfills the following specifications

### Purity

Coagulase-positive staphylococci cfu/g  
Non lactic acid bacteria cfu/g  
Enterobacteriaceae cfu/g  
Yeasts and moulds cfu/g  
Listeria monocytogenes  
Salmonella spp.

### Specification

<10  
<500  
<10  
<10  
Absent in 25 g  
Absent in 25 g

**Storage and shelf life:** See labels and product packaging