

## PRODUCT DESCRIPTION - PD 206725-12.1EN

Material no. 50559

### LB 340 LYO 2 DCU

#### Description

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A blend of defined strains of lactic bacteria for direct vat inoculation of milk and milk bases.

The culture is a freeze-dried powder.

#### Usage levels

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| Product        | Dose                                     |
|----------------|--|
| Fermented milk | 0.1 - 0.3 DCU / 100 l of vat milk        |
| Fermented milk | 0.4 - 1.14 DCU / 100 gallons of vat milk |

This culture has to be used with streptococcus thermophilus cultures.

The quantities of inoculation indicated should be considered as guidelines. We do not accept any liability in case of undue application. Yogurt appellation needs to be checked depending of each country definition.

#### Directions for use

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Sanitize sachet with chlorinated water or appropriate sanitizer before opening (blot dry with a paper towel if necessary to prevent clumping around sachet opening).

Once the sachet is open, pour the culture directly to the pasteurized mix.

Agitate for approximately 15 to 30 minutes on low speed to avoid foam and air introduction into the milk.

The whole content of the sachet has to be applied in order to guarantee constant product quality.

Recommended incubation temperature: 35 - 45°C (95-113°F), depending upon set time desired by manufacturer.

#### Composition

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Lactobacillus delbrueckii subsp. bulgaricus

Carrier:

Sucrose

Maltodextrins

#### Properties

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- Cultures in the LB 340 LYO 2 DCU are used to produce a mild fermented milk with little post-acidification during cold storage.

A phage alternative is available on request.

#### Physical/chemical specifications

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White to brown colored free-flowing powder without any foreign material; typical odor of fermented product; color can vary from batch to batch

#### Microbiological specifications

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Microbiological quality control - standard values

|                                  |             |
|----------------------------------|-------------|
| Non-lactic acid bacteria         | < 500 CFU/g |
| Enterobacteriaceae               | < 10 CFU/g  |
| Yeasts and Moulds                | < 10 CFU/g  |
| Enterococci                      | < 100 CFU/g |
| Coagulase-positive staphylococci | < 10 CFU/g  |
| Listeria monocytogenes           | neg. / 25 g |
| Salmonella spp.                  | neg. / 25 g |

Analytical methods available upon request

Typical value for cell count:  $\geq 1.0E+10$  CFU / DCU

#### Storage

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18 months from date of production at  $\leq 4$  °C

#### Packaging

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Sachets made with three layers of material (polyethylene, aluminium, polyester).

#### Quantity

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Selling unit: 1 carton containing 50 sachets.

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#### Purity and legal status

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LB 340 LYO 2 DCU meets the specification laid down by the EU legislation.

Local regulations should always be consulted concerning the status of this product, as legislation regarding its use in food may vary from country to country.

#### Safety and handling

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SDS is available on request.

#### Kosher status

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Kosher certificate available on request.

#### Halal status

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Halal certificate available on request

#### Allergens

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Below table indicates the presence (as added component) of the following allergens and products thereof:

| Yes | No | Allergens                                  | Description of components     |
|-----|----|--|-------------------------------|
|     | X  | wheat                                      |                               |
|     | X  | other cereals containing gluten            |                               |
|     | X  | crustacean shellfish                       |                               |
|     | X  | eggs                                       |                               |
|     | X  | fish                                       |                               |
|     | X  | peanuts                                    |                               |
|     | X  | soybeans                                   |                               |
| X   |    | milk (including lactose)                   | used as fermentation nutrient |
|     | X  | nuts                                       |                               |
|     | X  | celery                                     |                               |
|     | X  | mustard                                    |                               |
|     | X  | sesame seeds                               |                               |
|     | X  | sulphur dioxide and sulphites (> 10 mg/kg) |                               |
|     | X  | lupin                                      |                               |
|     | X  | molluscs                                   |                               |

Local regulation has always to be consulted as allergen labelling requirements may vary from country to country.

#### Additional information

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The values indicated in this document correspond to results from standardized laboratory tests. They should be considered as guidelines. In practice, other values are expected depending on the type of product and technology. Due to advances in technology and continuous product improvement it may be necessary to change standard values in the future.

#### GMO status

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LB 340 LYO 2 DCU does neither consist of GMO, contain GMO nor is produced from GMO according to the definitions of EU Regulation 1829/2003 and 1830/2003.