

YC-X11

Product Information

Version: 9 PI EU EN 01-14-2025

Description

Thermophilic YoFlex® culture.

Culture composition:

Lactobacillus delbrueckii subsp. bulgaricus

Streptococcus thermophilus

Material No: 600870

Size 20X500 U

Type Pouch(es) in box

Color: Off-white to slightly reddish or brown

Format: FD-DVS

Form: Granulate

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.

Application

Usage

The culture will produce yogurt with high flavor, medium viscosity and medium post-acidification. Suitable for cup set, stirred and drinking yogurt.

Recommended inoculation rate

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

Designed for optimal performance, the composition and recommended inoculation rate for this culture were carefully developed by use of unique microbial strains, advanced biotechnological principles and more than 140 years of accumulated experience from the dairy industry.

Warning: Applying lower than recommended inoculation rate may cause undesired variation in product quality, lower production efficiency, product yield losses, potential fermentation failures and an increased risk of bacteriophage attacks.

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 yogurt flavor with varying viscosity profiles.

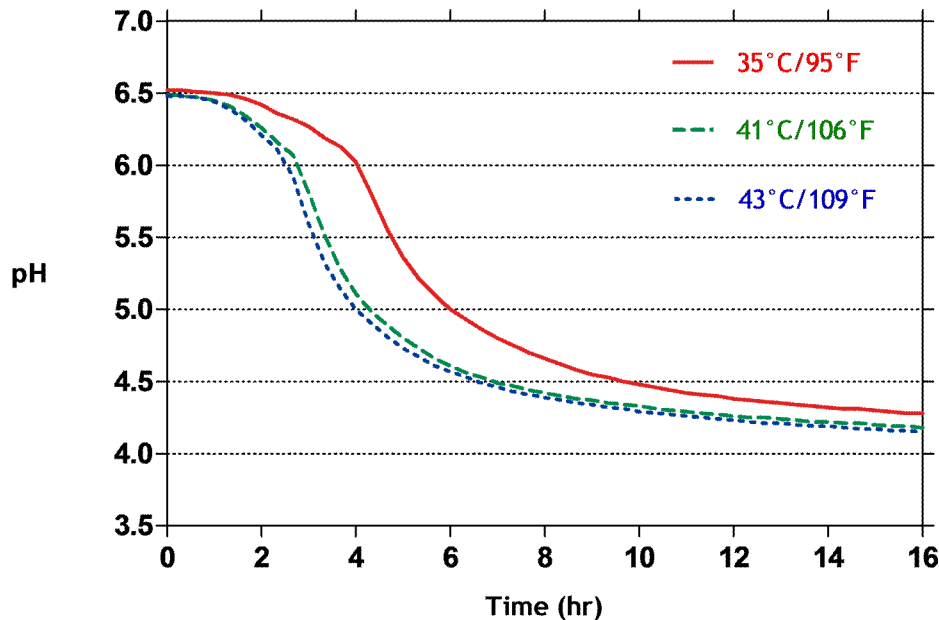
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Technical Data

Acidification curve



Fermentation conditions:

Whole milk +2 % skim milk powder (85°C/185°F, 30 minutes)

Inoculation: 500U/2500L

Analytical Methods

References and analytical methods are available upon request.

Dietary information

Kosher:	Kosher Dairy Excl. Passover
Halal:	Certified
VLOG:	Conform

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.

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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 an affiliate thereof or used under license. Trademarks appearing in this document may not be registered in your country, even if they are marked with an ®.

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 below mentioned legislation of the European Union we can inform that:

YC-X11 is not a GM (genetically modified) food *.

It does not contain or consist of GMOs and is not produced from GMOs in accordance with Regulation 1829/2003* on GM food and feed.

As such GM labelling is not required for YC-X11 or the food it is used to produce**. Moreover, the product does not contain any GM labelled raw materials.

* 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 labelling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms and amending Directive 2001/18/EC.

Please note the information presented here does not imply that the product can either be used in, or is externally certified to be used in, food or feed labelled as 'organic' or 'GMO free'. Requirements to make these claims vary per country, please contact us for more information.

Allergen Information

List of allergens in accordance with EU Regulation 1169/2011/EC* and the US Food Allergen Labelling and Consumer Protection Act of 2004, as amended**.	Present as an ingredient in the product
Cereals containing gluten and products thereof (including wheat)	No
Crustaceans, shellfish 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 (including tree nuts)	No
Sesame seeds and products thereof	No
List of allergens in accordance with EU Regulation 1169/2011/EC as amended*.	
Celery and products thereof	No
Mustard 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 ₂	No

* EU Regulation 1169/2011 Annex II, see European Union law at <http://eur-lex.europa.eu/>

** Food Allergen Labelling and Consumer Protection Act (FALCPA) of 2004 and the Food Allergy Safety, Treatment, Education, and Research (FASTER) Act of 2021.