

PRODUCT DESCRIPTION - PD 206594-11.1EN

Material no. 80640

YO-MIX® 505 LYO 200 DCU

YO-MIX® Yogurt Cultures

Description

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

Product	Dose
Yogurt/Fermented milk	10 - 20 DCU / 100 l 38 - 75 DCU / 100 gal 200 DCU / 1000 - 2000 l 200 DCU / 266 - 526 gal

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

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.

Composition

Streptococcus thermophilus
Lactobacillus delbrueckii subsp. bulgaricus
Carrier:
Sucrose
Maltodextrins

Properties

YO-MIX® 505 LYO 200 DCU is a blend of selected strains for direct vat inoculation of manufacturing milk. These strains have been carefully chosen and combined to answer your specific needs in terms of acidification, texture and taste.

Designed to provide a fast acidification to low pH, and to enhance the development of a traditional flavor profile in dairy products.

Please contact your application and sales representative for further technical information.

Physical/chemical specifications

Quantitative/Activity standard

Test medium:

Sterilised reconstituted milk (9.5 % solids)

Heated 30 min at 99 °C

Temperature:

43 °C

Inoculation rate:

20 DCU / 100 l

Time to pH 4.60

<= 5.0 h

Test methods available upon request

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

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

Storage

18 months from date of production at <= 4 °C

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Packaging

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

Quantity

Selling unit: 1 carton containing 50 sachets.

Purity and legal status

YO-MIX® 505 LYO 200 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

SDS is available on request.

Kosher status

Kosher certificate available on request.

Halal status

Halal certificate available on request

Allergens

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

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

YO-MIX® 505 LYO 200 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.