

Lyofast MOS 066 G

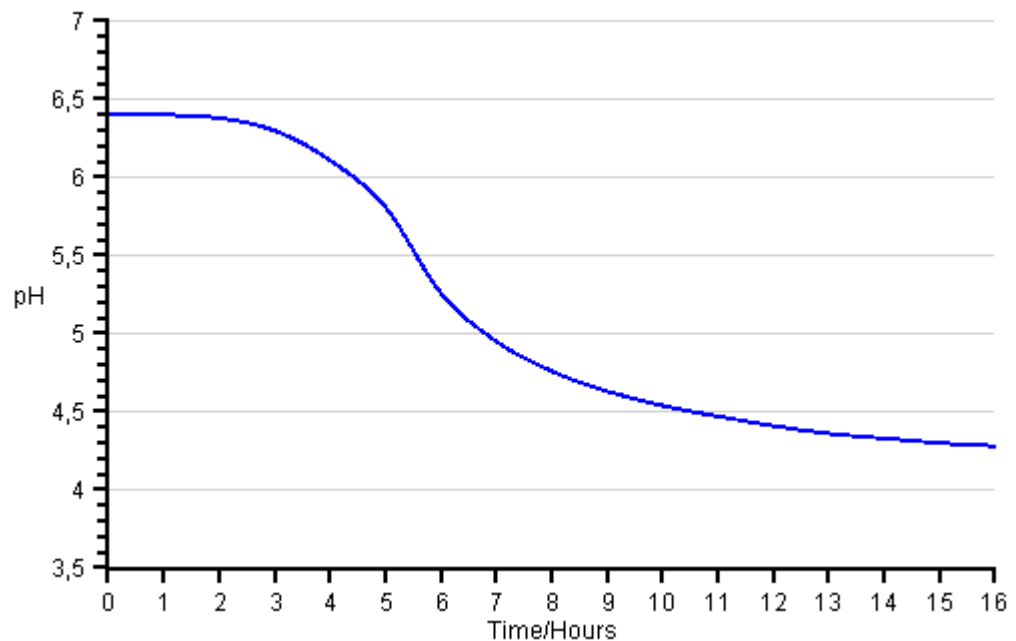
Description Lyofast MOS 066 G consists of specifically selected strains of *Lactococcus lactis* ssp. *lactis*, *Lactococcus lactis* ssp. *cremoris* and *Streptococcus thermophilus* to ensure a uniform and controlled production of fresh cheese, soft cheese, and semi-hard cheese.

Application Sprinkle the culture powder directly into process milk under aseptic conditions ensuring that the culture is well dispersed by gentle stirring. The following may be used as inoculation guidelines:

| Product | UC/100 l | Product | UC/100 l |
|------------------|----------|-------------|----------|
| Fresh cheese | 0.5-2.0 | Soft cheese | 0.7-2.0 |
| Semi-hard cheese | 0.5-1.5 | | |

Rotation The recommended rotation is MOS 060 G.

Acidification information Standardised laboratory acidification test is conducted in milk powder, reconstituted at 10%, at defined temperature.
Acidification profile: inoculation level corresponding to 1 UC per 100 litres milk.
Standard activity: expressed as temperature/time/pH relations: 34°C/6.0 hours/pH 5.2 ± 0.1.



Culture information Data are obtained under standardised laboratory conditions, and consequently, should be considered as guidelines.

| | | | |
|--------------------------------|----------|----------------------|-----------|
| Optimal temperature for growth | 30-37 °C | Scalding temperature | Max. 43°C |
| Acidification capability | pH 4.2 | | |

Storage Unopened pouches should be kept at or below -18°C.

Package data The freeze-dried culture is packed in waterproof and airproof aluminium pouches. The packaging is food grade. Lyofast MOS 066 G is available in 10 and 50 UC.

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|--------------------------------------|--|----------------------|-----------------------|
| Shelf life | 18 months when stored at or below -18°C. The shelf life includes up to 14 days of shipment at temperatures below 30°C. | | |
| Heavy metal specification | Pb (lead) | < 1 ppm | |
| | Hg (mercury) | < 0.03 ppm | |
| | Cd (cadmium) | < 0.1 ppm | |
| Microbiological specification | <i>Bacillus cereus</i> | <100 CFU/g | Method: Sacco M10 (1) |
| | Coagulase positive staphylococci* | <10 CFU/g | Method: Sacco M11(2) |
| | Enterobacteriaceae | <10 CFU/g | Method: Sacco M2 (3) |
| | <i>Escherichia coli</i> | <1 CFU/g | Method: Sacco M27 (4) |
| | <i>Listeria monocytogenes</i> * | Not detected in 25 g | Method: Sacco M13 (5) |
| | Moulds & yeasts | <10 CFU/g | Method: Sacco M3 (6) |
| | <i>Salmonella spp</i> * | Not detected in 25 g | Method: Sacco M12 (7) |
| | <small>* Analysed on regular basis. All analytical methods are available upon request. (1)ISO 7932; (2)ISO 6888-1-2; (3)ISO 215281-2; (4)ISO11866-1-2/IDF 170-1-2; (5)ISO 11290-1-2; (6)ISO 6611/IDF 94; (7)ISO 6785/IDF 93;</small> | | |
| GMO | The microbial strains are not genetically modified (GMO) in accordance with the European Directive 2001/18/CE. The strains are isolated from natural sources. The raw materials used are also GMO free in accordance with Regulation (EC) No. 1829/2003 and Regulation (EC) 1830/2003. Statement available upon request. | | |
| Allergens | The raw materials used are generally based on dairy ingredients. All materials are free of the following components and their derivatives: peanut, tree nut, sesame, egg, fish, shellfish, mollusc, crustacean, sulphite, cereals containing gluten, celery, mustard, soy and lupine. Statement available upon request. | | |
| Safety information | Material Safety Data Sheet available on www.saccosrl.it | | |
| Certificate | Lot certificate available upon request. | | |
| ISO Kosher approval | Sacco S.r.l. is UNI EN ISO 9001:2008 certified since 1998. Sacco cultures are generally Kosher approved except for surface ripening cultures. | | |
| Service | Please contact your distributor for guidance and instructions for your choice of culture and processing. Information about additional package sizes and sales units is also available upon request. | | |
| Liability | This information is based on our knowledge trustworthy and presented in good faith. No guarantee against patent infringement is implied or inferred. | | |