



Improving food & health

FI-Da N

Product Specification

Form:	Freeze-dried DVS
Item no:	100103
Culture	
Composition:	Lactococcus lactis subsp. cremoris Lactococcus lactis subsp. lactis Lactococcus lactis subsp. lactis biovar diacetylactis Leuconostoc

Performance

pH 6h, 30 °C, 500U/5000L Inoculation

Specification

5.4 - 5.8

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

	Specification
Non lactic acid bacteria cfu/g	<500
Yeasts and moulds cfu/g	<10
Enterobacteriaceae cfu/g	<10
Coagulase-positive staphylococci cfu/g	<10
Salmonella spp.	Absent in 25 g
Listeria monocytogenes	Absent in 25 g

Storage and shelf life:

See labels and product packaging