



*Improving food & health*

## R-703

### Product Specification

**Form:** Freeze-dried DVS  
**Item no:** 100095  
**Culture**  
**Composition:** Lactococcus lactis subsp. cremoris  
Lactococcus lactis subsp. lactis

### Performance

pH 6h, 37 °C, 500U/5000L Inoculation

### Specification

5.0 - 5.4

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

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

### Specification

### Storage and shelf life:

See labels and product packaging