FD-DVS YF-L812 Yo-Flex®

Product Information
Version: 3 PI-EU-EN 12-08-2011

Description
Thermophilic YoFlex® culture.

Taxonomy
Lactobacillus delbrueckii subsp. bulgaricus
Streptococcus thermophilus

Packaging
Material No: 667296
Size: 10X50 U
Type: Pouch(es) in box

Physical Properties
Color: Off-white to slightly reddish or brown
Form: Granulate

Application
Usage
The culture will produce yoghurt with very mild flavor, extra high viscosity and very low post-acidification. Suitable for cup set, stirred and drinking yoghurt.

Recommended inoculation rate

<table>
<thead>
<tr>
<th>Amount of milk to be inoculated</th>
<th>250 l</th>
<th>1,000 l</th>
<th>2,500 l</th>
<th>5,000 l</th>
<th>10,000 l</th>
</tr>
</thead>
<tbody>
<tr>
<td>Amount of DVS culture</td>
<td>50 U</td>
<td>200 U</td>
<td>500 U</td>
<td>1,000 U</td>
<td>2,000 U</td>
</tr>
</tbody>
</table>

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 yoghurt flavor with varying viscosity profiles.

Storage and handling
< -18 °C / < 0 °F

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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.

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Labeling  
Suggested labeling "lactic acid culture" or "starter culture", however, as legislation may vary, please consult national legislation.

Trademarks  
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Dietary status  
Kosher: Kosher Dairy Excl. Passover  
Halal: Certified

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 legislation in the European Union* we can state that FD-DVS YF-L812 does not contain GMOs and does not contain GM labeled raw materials**. In accordance with European legislation on labeling of final food products*** we can inform that the use of FD-DVS YF-L812 does not trigger a GM labeling of the final food product. Chr. Hansen’s position on GMO can be found on: www.chr-hansen.com/About us/Policies and positions/Quality and product safety.

## Allergen Information

<table>
<thead>
<tr>
<th>List of common allergens in accordance with the US Food Allergen Labeling and Consumer Protection Act of 2004 (FALCPA) and EU labeling Directive 2000/13/EC with later amendments</th>
<th>Present as an ingredient in the product</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cereals containing gluten* and products thereof</td>
<td>No</td>
</tr>
<tr>
<td>Crustaceans and products thereof</td>
<td>No</td>
</tr>
<tr>
<td>Eggs and products thereof</td>
<td>No</td>
</tr>
<tr>
<td>Fish and products thereof</td>
<td>No</td>
</tr>
<tr>
<td>Peanuts and products thereof</td>
<td>No</td>
</tr>
<tr>
<td>Soybeans and products thereof</td>
<td>No</td>
</tr>
<tr>
<td>Milk and products thereof (including lactose)</td>
<td>Yes</td>
</tr>
<tr>
<td>Nuts* and products thereof</td>
<td>No</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>List of allergens in accordance with EU labeling Directive 2000/13/EC only</th>
<th>Present as an ingredient in the product</th>
</tr>
</thead>
<tbody>
<tr>
<td>Celery and products thereof</td>
<td>No</td>
</tr>
<tr>
<td>Mustard and products thereof</td>
<td>No</td>
</tr>
<tr>
<td>Sesame seeds and products thereof</td>
<td>No</td>
</tr>
<tr>
<td>Lupine and products thereof</td>
<td>No</td>
</tr>
<tr>
<td>Mollusks and products thereof</td>
<td>No</td>
</tr>
<tr>
<td>Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO₂</td>
<td>No</td>
</tr>
</tbody>
</table>

* Please consult the EU Labeling Directive 2000/13 Annex IIIa for a legal definition of common allergens, see European Union law at: www.eur-lex.europa.eu