

Thermophile Type C

Description	<ul style="list-style-type: none">Active ingredients: <i>Streptococcus thermophilus</i>, <i>Lactobacillus helveticus</i>Other ingredients: Lactose, ascorbic acidAppearance: Free-flowing powder, off-white, slightly granulated
--------------------	--

Packaging	Code: 75361 - 10 g (Aluminum sachet) Code: 75371 - 100 g (Plastic bottle) Code: 75376 - 500 g (Plastic bottle)
------------------	--

Storage / Conservation	Stable in original sealed packaging for 18 months if frozen (− 20°C) or 12 months if it is kept between 4 and 7°C. It is recommended to store the lyophilized cultures in an odor free and dry environment (R.H. < 50%).
-------------------------------	--

MSDS	Available upon request.
-------------	-------------------------

Certification	Non-GMO, Food Grade (GRAS), Kosher
----------------------	------------------------------------

Application	For the production of Swiss style cheeses, such as Gruyere, Jarlsberg and Emmental. Recommended dosage: 25 g / 100 L* * The quantities of inoculation indicated should be considered as guidelines.
--------------------	---

Activity	0.25% at 41°C for 4 hours: Delta pH 1.8±0.2 0.25% at 41°C for 5 hours: Delta pH 2±0.2
-----------------	--

Microbiology	Each production lot of Abiasa is analyzed and required to pass the following microbiological standards (test methods available upon request).
---------------------	---

Coliforms	< 10 / g
<i>Salmonella</i>	Negative in 25 g
<i>S. aureus</i>	Negative by test (<5/g)
<i>Listeria</i>	Negative in 25g
Fecal Enterococci	< 2000 / g
Yeast and Molds	< 100 / g

Abiasa Inc. 2955 rue Cartier, St-Hyacinthe, QC, Canada, J2S 1L4 Phone: (450) 778-5505 Fax: (450) 773-0633 www.abiasa.com

The information contained herein is true to our knowledge and is presented for your guidelines. However, no warranty or guarantee is implied or inferred. The information is offered solely for your consideration and verification.