

MM - BT SERIES Acidifying Mesophilic Cultures

Products and composition

Freeze-dried concentrated lactic starters for the direct vat inoculation of milk and milk bases.

These cultures have been subjected to no genetic modification as defined in the European Directive 90/220/CEE.

- MM 100 • BT 001
- MM 101 • BT 002

Lactococcus lactis ssp. *lactis*.

Lactococcus lactis ssp. *cremoris*

Lactococcus lactis ssp. *lactis* biovar *diacetylactis*.

(with a higher proportion in BT cultures)

Packaging and shipping carton

- BT series: sachets of 10, 20, 50 and 100 units.
- MM 100 series: sachets de 10, 20, 50 et 100 units.
- Cartons of 50 sachets.

Test of culture acidifying power

- Substrate: sterilised reconstituted (10 % solids) pre-tested skim milk powder in water
Heated 20 minutes at 110°C
Standardised to pH 6.60.

	MM 100 MM 101	BT 001 BT 002
TEMPERATURE	35°C	30°C
TIME	5 hours	6 hours
INOCULATION LEVEL	2,5 u/100 L	2,5 u/100 L
Δ pH OBTAINED	≥ 0,8	≥ 0,6

Applications

EXAMPLES	AVERAGE INOCULATION LEVEL
Traditional semi-hard cheese	2 - 3 u/100 L
Soft cheese	2 - 4 u/100 L
Fresh cheese	1 - 5 u/100 L
Cultured cream - butter	3 - 4 u/100 L
Blue cheese	1 - 3 u/100 L
Cooked cheese	0,3 - 0,5 u/100 L

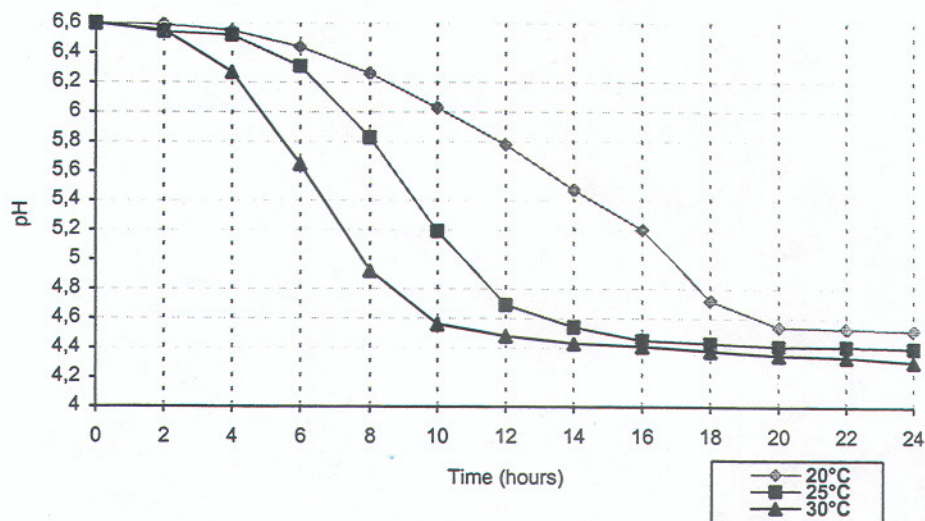
NB: Products liable to change without notice.

This information is based on our current knowledge of the products. We recommend that you make sure that the products are appropriate for your particular production conditions, and more specifically that you check that the use of the products complies with the legal obligations applicable to your end product.

Acidification curves

- This data was obtained using sterilised reconstituted (10 % solids) skim milk powder in water, heated for 20 minutes at 110°C, standardised to pH 6.6.
- Accuracy is correct within the limits of experimental error.

BT SERIES - 2.5 u/100 L



MM SERIES - 2.5 u/100 L

