

PRODUCT DESCRIPTION - PD 221692-6.0EN

Material no. M86VEG7B

Yo-Mix® Vegetal 7 375 DCU

Yo-Mix® Yogurt Cultures

Description

A blend of individually selected and freeze-dried strains of lactic acid bacterial cultures.

The culture is a freeze-dried powder.

Usage levels

375 DCU for 500 gallons of vat milk

20 DCU for 100 liters

75 DCU for 100 gallons

Directions for use

Take package from freezer just before use.

Sanitize bottle with chlorinated water or appropriate sanitizer before opening (blot dry with a paper towel if necessary to prevent clumping around the bottle opening).

Once the bottle is open, pour the culture directly to the pasteurized mix.

Agitate for approximately 15 to 30 minutes on low speed to avoid foam and air introduction into the milk.

The whole content of the bottle has to be applied in order to guarantee constant product quality.

Recommended incubation temperature: 35 - 45°C (95-113°F), depending upon set time desired by manufacturer.

Composition

Bifidobacterium bifidum

Bifidobacterium lactis

Lactobacillus acidophilus

Lactobacillus casei

Lactobacillus delbrueckii subsp. bulgaricus

Lactobacillus rhamnosus

Streptococcus thermophilus

Rice maltodextrin

Physical/chemical specifications

Body and texture Low viscosity

Flavor intensity Mild

Fermentation time at 42 - 44°C 5-6 hours

White to brown colored free-flowing powder without any foreign material; typical odor of fermented product; color can vary from batch to batch

Microbiological specifications

Microbiological quality control - standard values

Non Lactic Acid Bacteria < 500 CFU / g

Enterobacteriaceae < 10 CFU / g

Yeasts and Moulds < 10 CFU / g

Enterococci < 100 CFU / g

Coagulase-positive staphylococci < 10 CFU / g

Salmonella spp. neg. / 25 g

Listeria monocytogenes neg. / 25 g

Analytical methods available upon request

Storage

Use within 3 months; if refrigerated

Use within 12 months; if stored at -4 °F (-20.0 °C)

Packaging

Polyethylene bottles

Purity and legal status

Yo-Mix® Vegetal 7 375 DCU meets the specification laid down by the EU legislation.

Safety and handling

SDS is available on request.

PRODUCT DESCRIPTION - PD 221692-6.0EN

Material no. M86VEG7B

Yo-Mix® Vegetal 7 375 DCU

Yo-Mix® Yogurt Cultures

Kosher status

Kosher Circle K Dairy (This is a non-dairy product produced in a dairy plant)

Allergens

APPLICABLE TO UNITED STATES AND EUROPEAN UNION MARKETS ONLY
Below table indicates the presence (as added component) of the following allergens and products thereof:

Yes	No	Allergens	Description of components
	X	wheat	
	X	other cereals containing gluten	
	X	crustacean shellfish	
	X	eggs	
	X	fish	
	X	peanuts	
	X	soybeans	soybean oil*
	X	milk (including lactose)	
	X	nuts	
	X	celery	
	X	mustard	
	X	sesame seeds	
	X	sulphur dioxide and sulphites (> 10 mg/kg)	
	X	lupin	
	X	molluscs	

*This component is exempt from allergen labeling in the US and EU.

Local regulation has always to be consulted as allergen labelling requirements may vary from country to country.

Allergens

APPLICABLE TO AUSTRALIA AND NEW ZEALAND MARKETS ONLY

Below table indicates the presence (as added component) of the following allergens and products thereof:

Yes	No	Allergens	Description of components
	X	wheat	
	X	crustacean shellfish	
	X	eggs	
	X	fish	
	X	peanuts	
X		soybeans	soybean oil*
	X	milk (including lactose)	
	X	nuts	
	X	mustard	
	X	sesame seeds	
	X	sulphites	
	X	other cereals containing gluten	

* In accordance to Clause 4, Standard 1.2.3 of the Joint Australia New Zealand Food Standards Code

GMO status

Yo-Mix® Vegetal 7 375 DCU does neither consist of GMO, contain GMO nor is produced from GMO according to the definitions of EU Regulation 1829/2003 and 1830/2003.