

PRODUCT DESCRIPTION - PD 247441-1.1EN

Material no. 1286000

Yo-Mix™ 2651 LYO 750 DCU

Description

A blend of defined strains of lactic bacteria for direct vat inoculation of milk, milk bases and other food applications.

The culture is a freeze-dried powder.

Usage levels

Product	Dose
yogurt	10 - 20 DCU / 100 l of vat milk
Fermented milk	10 - 20 DCU / 100 l of vat milk

The quantities of inoculation indicated should be considered as guidelines.

Directions for use

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

Once bottle or sachet has been opened add culture directly to the pasteurized mix. Agitate for approx. 30 minutes on low speed.

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

Composition

Streptococcus thermophilus
Lactobacillus delbrueckii subsp. bulgaricus
Lactobacillus acidophilus
Bifidobacterium lactis
Lactobacillus casei
Maltodextrins
Sucrose

Properties

- Yo-Mix™ 2651 LYO 750 DCU is a blend of selected strains for direct vat inoculation of manufacturing milk, these strains have been carefully chosen and combined to give an extra-mild and thick product.

Physical/chemical specifications

Quantitative/Activity standard

Test medium:
Sterilised reconstituted milk (10% solids)
Heated 20 min at 110 °C. Standardised to pH 6.60

Temperature: 42 °C
Inoculation rate: 20 DCU / 100 l
Delta pH: 1.35
Time to reach the delta pH: <= 3.5 hours

Microbiological specifications

Microbiological quality control - standard values and methods

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
Listeria monocytogenes	neg. / 25 g
Salmonella spp.	neg. / 25 g

Analytical methods available upon request

Storage

Shelf life is 12 months from date of manufacture when stored at -4°F (-20°C). If needed, storage at 40°F (4°C) has shelf life of 3 months from date of manufacture.

Packaging

Polyethylene bottles

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Purity and legal status

Local regulations should always be consulted concerning the status of this product, as legislation regarding its use in food may vary from country to country.

Safety and handling

MSDS is available on request.

Kosher status

Kosher Circle K Dairy

Halal status

IFANCA certification

Allergens

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	
	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	

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

GMO status

Yo-Mix™ 2651 LYO 750 DCU does not consist of, nor contains, nor is produced from genetically modified organisms according to the definitions of Regulation (EC) 1829/2003 and Regulation (EC) 1830/2003 of the European Parliament and of the Council of 22 September 2003.