

PRODUCT DESCRIPTION - PD 204798-7.0EN

Material no. M86ABY611B

Yo-Mix® 611AB LYO 375 DCU

Yo-Mix® Yogurt Cultures

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

Yogurt: 375 DCU for 1875 liters/500 gallons
20 DCU for 100 liters
75 DCU for 100 gallons

The quantities of inoculation indicated should be considered as guidelines.

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

Streptococcus thermophilus
Lactobacillus delbrueckii subsp. bulgaricus
Lactobacillus acidophilus
Bifidobacterium lactis
Lactose

Properties

Yo-Mix® 611AB LYO 375 DCU is a blend of selected strains for direct vat inoculation of manufacturing milk, these strains have been carefully chosen and combined to give:

Body and texture	Medium
Flavor intensity	Traditional
Fermentation time at 42°C	6-7 hours

Physical/chemical specifications

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 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
Salmonella spp.	neg. / 25 g
Listeria monocytogenes	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.

Packaging

Polyethylene bottles

Purity and legal status

Yo-Mix® 611AB LYO 375 DCU meets the specification laid down by the EU legislation.

PRODUCT DESCRIPTION - PD 204798-7.0EN

Material no. M86ABY611B

Yo-Mix® 611AB LYO 375 DCU

Yo-Mix® Yogurt Cultures

Safety and handling

SDS is available on request.

Kosher status

Kosher Circle K Dairy

Allergens

Below table indicates the presence 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)	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® 611AB LYO 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.

Country of origin

Made in the USA using foreign and domestic ingredients

The information contained in this publication is based on our own research and development work and is to the best of our knowledge reliable. Users should, however, conduct their own tests to determine the suitability of our products for their own specific purposes and the legal status for their intended use of the product. Statements contained herein should not be considered as a warranty of any kind, expressed or implied, and no liability is accepted for the infringement of any patents.

Nutritional data

ANALYSIS	TYPICAL VALUES /100 g
Total Calories	325.1 kcal
Total fat	0.8 g
--Saturated fat	0.3 g
--Trans fat	< 0.1 g **
Cholesterol	< 1.0 mg **
Sodium	86.1 mg
Carbohydrates	62.7 g
--Dietary fiber	N/A
--Total sugars* (added)	40.8 g
Protein	16.9 g
Vitamin D	< 0.6 IU **
Calcium	9.5 mg
Iron	0.5 mg
Potassium	967.0 mg
Moisture	5.4 g
Ash	14.3 g

* Total sugars is the same as added sugar

** Not a significant source