

Propionibacterium 50

Description	• Concentration:	500 x 10 ⁹ CFU / dose
	• Active ingredient:	<i>Propionibacterium freudenreichii</i>
	• Other ingredients:	Lactose and ascorbic acid
	• Appearance:	Free-flowing powder, beige, slightly granulated

Packaging	Code: 75436 - 2.5 doses (Aluminum sachet)
	Code: 75413 - 10 doses (Plastic bottle)
	Code: 75418 - 40 doses (Plastic bottle)

Storage / Conservation	Stable in original sealed packaging for 12 months if frozen (-20°C) or 9 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%).
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MSDS	Available upon request.
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Certification	Non-OGM, Grade alimentaire (GRAS), Kosher
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Application	Cocktail of strains selected for their compatibility and optimal production of propionic acid and CO ₂ , their resistance to high cooking temperatures, low post-acidification and their resistance to salt and lysozyme. Used for the maturation of Swiss type cheeses such as Emmental, Gruyere, Jarlsberg, Compte, Tilsit and Appenzeller.
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Recommended dosage: 1 Dose / 500 L*

* The recommended dosage indicated above should be considered as guideline.

Microbiology	Each production lot of Abiasa is analyzed and required to pass the following microbiological standards (test methods available upon request)
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Coliforms	< 10 / g
<i>Salmonella</i>	Negative in 25g
<i>S. aureus</i>	Negative by test (<5/g)
<i>Listeria</i>	Negative in 25g
Fecal streptococci	< 2000 / g
Yeasts & Molds	< 100 / g

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