

## Thermophile Type B

<b>Description</b>	• Active ingredients:	<i>Streptococcus thermophilus</i> , <i>Lactobacillus delbrueckii subsp. bulgaricus</i>
	• Appearance:	Free-flowing powder, off-white, slightly granulated

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<b>Packaging</b>	Code: 75331 - 10 g (Aluminum sachet)
	Code: 75341 - 100 g (Plastic bottle)

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<b>Storage / Conservation</b>	Stable in original sealed packaging for 18 months if frozen (− 20°C) or 12 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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<b>MSDS</b>	Available upon request.
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<b>Certification</b>	Non-GMO, Food Grade (GRAS), Kosher
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<b>Application</b>	For the production of all Italian style cheeses, such as Mozzarella, Romano, Parmesano, Provolone and Grana (Reggiano).
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Recommended dosage: 50 g / 1000 L\*

\* The quantities of inoculation indicated should be considered as guidelines.

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<b>Activity</b>	0.05% at 41°C for 4 hours: Delta pH 1.8±0.2
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<b>Microbiology</b>	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 25 g
<i>S. aureus</i>	Negative by test (<5/g)
<i>Listeria</i>	Negative in 25g
Fecal Enterococci	< 2000 / g
Yeast and Molds	< 100 / g

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