

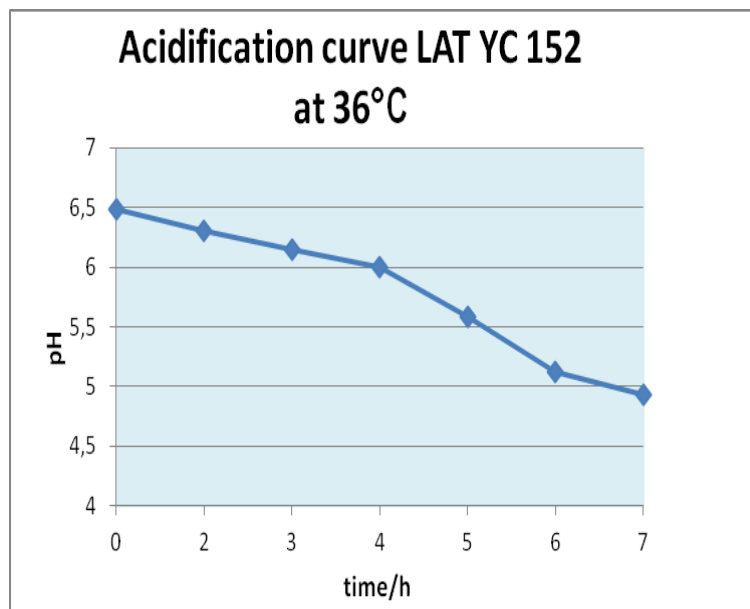
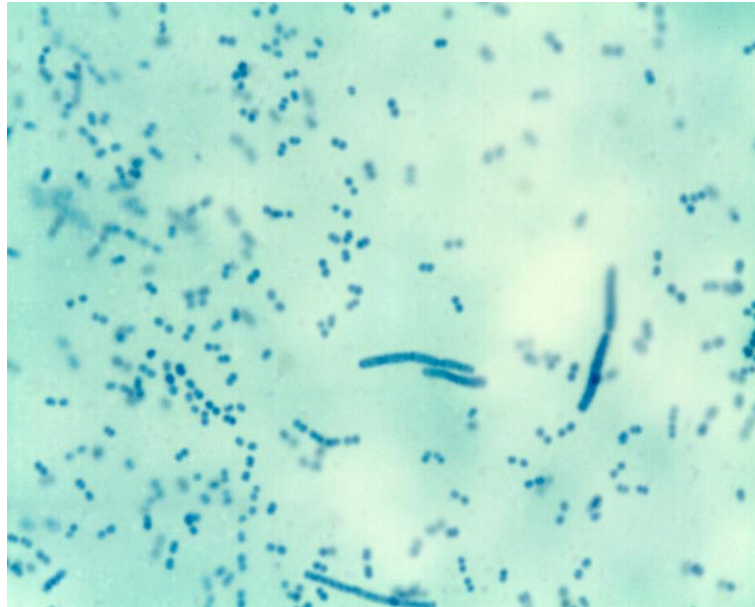
PRODUCT SPECIFICATION
FREEZE-DRIED STARTER CULTURE
for production of yellow cheese “kashkaval” LAT YC 152

General information:	Original multistrain culture from defined thermophilic lactic acid bacteria for production of yellow cheese. The culture is suitable for production of yellow cheese "kashkaval" or other hard cheeses.								
Composition:	multistrain <i>Streptococcus thermophilus</i> , <i>Lactobacillus helveticus</i> , <i>Lactobacillus bulgaricus</i>								
Application:	DVS or bulk application								
Usage:	Disinfect the packing with ethanol before opening, add the culture under aseptic conditions and mix well to process milk.								
Storage:	Store at temperature < 4 °C in dry atmosphere. Before opening of the sachet with the starter culture, please leave at room temperature for 30 min to adapt to the environment								
Shelf life:	18 months at -12°C								
Packing:	Aluminum foil pouches DVS application LAT YC 152 / 500L;1000L;2000L;5000L Bulk starter LAT YC 152 / 50L;100L;150L;500L;1000L								
Microbiological Data:	<table border="0" style="width: 100%;"> <tr> <td style="width: 60%;"><i>Enterobacteriaceae:</i></td> <td>absent in 1 g</td> </tr> <tr> <td><i>Yeast and mould:</i></td> <td>absent in 1 g</td> </tr> <tr> <td><i>Staphylococcus aureus:</i></td> <td>absent in 1 g</td> </tr> <tr> <td><i>Salmonella:</i></td> <td>absent in 25 g</td> </tr> </table>	<i>Enterobacteriaceae:</i>	absent in 1 g	<i>Yeast and mould:</i>	absent in 1 g	<i>Staphylococcus aureus:</i>	absent in 1 g	<i>Salmonella:</i>	absent in 25 g
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LAB cell concentration in

the freeze-dried starter culture: min. $9,5 \times 10^9$ CFU/g

Micrograph LAT YC 152:



The quality of the culture is determined according to International Dairy Standards FIL- IDF 149: 2010; FIL – IDF 73 B: 1998; FIL – IDF 94 B: 1990; FIL – IDF 145A: 1997; FIL – IDF 93B: 1995 and standardized laboratory quality control tests established and sustained in Lactina Ltd. The data obtained from the quality control laboratory tests should be used only as guidelines! However, in practice the results depend on the quality of raw material used, accuracy of the application of the instructions, type of product and technology used as well as strict observation of good production and microbiological practices.