

## PRODUCT SPECIFICATION

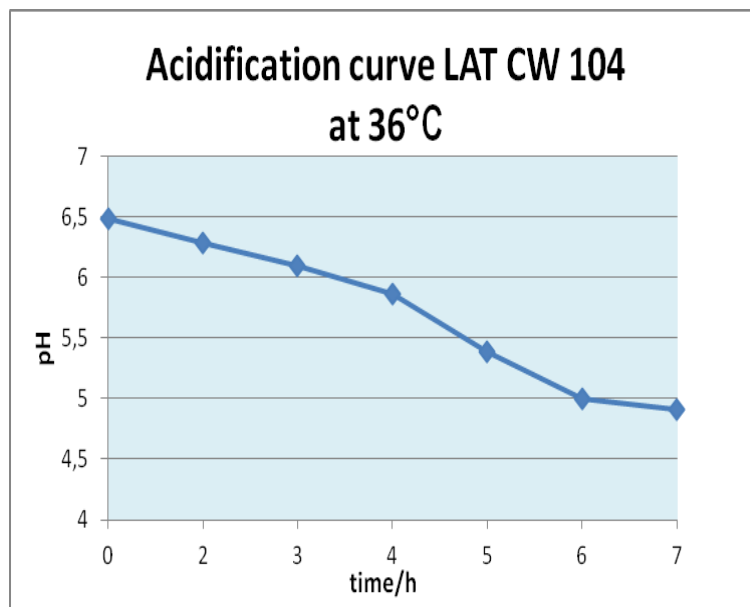
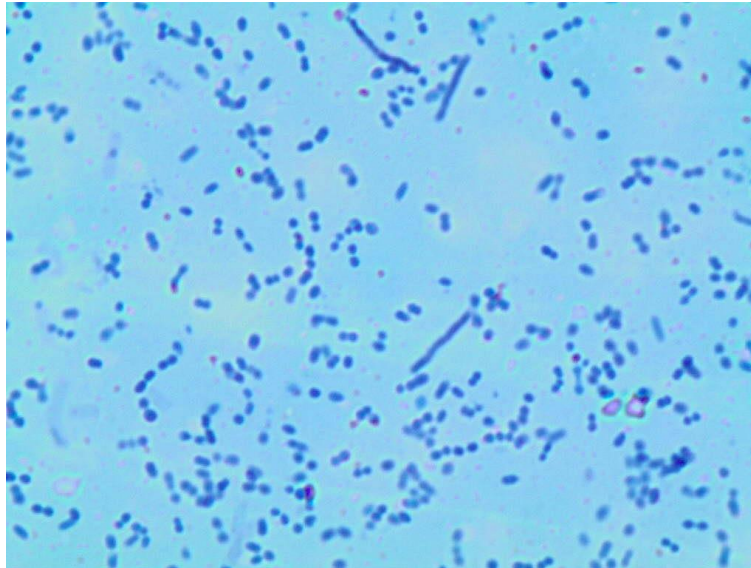
### FREEZE-DRIED STARTER CULTURE LAT CW 104

<b>General information:</b>	Original multistrain culture from defined mesophilic and thermophilic lactic acid bacteria (LAB) for production of white brined cheese.
<b>Composition:</b>	<i>Streptococcus thermophilus</i> , <i>Lactococcus lactis</i> ssp. <i>lactis</i> , <i>Lactobacillus delbrueckii</i> ssp. <i>bulgaricus</i>
<b>Application:</b>	For DVS and bulk application.
<b>Usage:</b>	Disinfect the packing with ethanol before opening, add the culture under aseptic conditions and mix well to process milk.
<b>Storage:</b>	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
<b>Shelf life:</b>	18 months at -12°C
<b>Packing:</b>	Aluminum foil pouches. DVS application   LAT CW 104 /500L;1000L;1500L;2000L;3000L;5000L Bulk starter       LAT CW 104 /50L;150L;250L;500L
<b>Microbiological Data:</b>	<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

LAB cell concentration in

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

Micrograph:



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.