

6. Starter culture LAT CH Starter cultures for yoghurt, cheese, tvorog, kefir and sour cream	Pouches 1-300 g
7. Starter culture LAT MB Mesophilic starter cultures <i>Lactococcus cremoris</i> , <i>Lactococcus diacetylactis</i> , <i>Leuconostoc cremoris</i> , <i>Leuconostoc mesenteroides</i>	Pouches 1-300 g
8. Starter culture LAT PB Starter culture with <i>Bifidobacterium</i> spp.	Pouches 1-300 g
9. Starter culture LAT PL Protective culture <i>Lactobacillus plantarum</i>	Pouches 1-300 g
10. Probiotics for humans <i>Lactobacillus bulgaricus</i> <i>Lb. helveticus</i> , <i>Lb. lactis</i> , <i>Lb. acidophilus</i> , <i>Lb. acidophilus</i> , <i>Lb. Rhamnosus</i> , <i>Lb. casei</i> <i>Lb. reuteri</i> , <i>Lb. salivarius</i> , <i>Str. thermophilus</i> <i>Bif. longum</i> , <i>Bif. bifidum</i> , <i>Bif. lactis</i> , <i>Bif. infantis</i>	Bags 10 kg

are "K O S H E R"
"Dairy"

and all the ingredients are Kosher. Therefore, they are Kosher for all the year, except Pessach. This certificate is valid for one year until December 2020.

chief Rabbi of Bulgaria

