

Lyofast ST 071

Description

Lyofast ST 071 consists of specifically selected strains of fast fermenting *Streptococcus thermophilus* to ensure a uniform and controlled production of fermented milk, soft cheese, and hard cheese.

Application

Sprinkle the culture powder directly into process milk under aseptic conditions ensuring that the culture is well dispersed by gentle stirring. The following may be used as inoculation guidelines:

Product	UC/100 l	Product	UC/100 l
Fermented milk	0.5-1.0	Mozzarella	1.0-2.0
Hard cheese	0.2-1.0		

Rotation

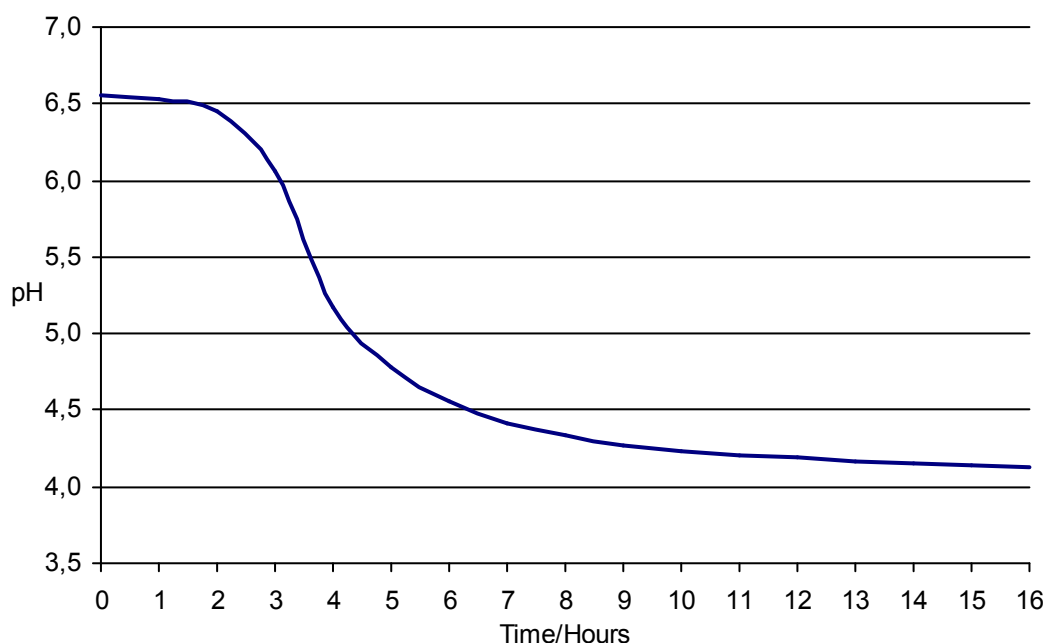
The recommended rotation is ST 073/ST 075/ST 077.

Acidification information

Standardised laboratory acidification test is conducted in milk powder, reconstituted at 10%, at defined temperature.

Acidification profile: inoculation level corresponding to 1 UC per 100 litres milk.

Standard activity: expressed as temperature/time/pH relations: 38°C/4.5 hours/pH 5.2 ± 0.1.



Culture information

Data are obtained under standardised laboratory conditions, and consequently, should be considered as guidelines.

Optimal temperature for growth	34-45 °C	Scalding temperature	Max. 53°C
Acidification capability	pH 4.2	Post-acidification	Δ pH 0.3
Proteolytic activity for cheese	+	Aroma formation for yoghurt	+(+)
Urease activity	+		

Storage

Unopened pouches should be kept at or below -18°C.

Package data

The freeze-dried culture is packed in waterproof and airproof aluminium pouches. Lyofast ST 071 is available in 10 and 50 UC.

Shelf life

18 months when stored at or below -18°C. The shelf life includes up to 14 days of shipment at temperatures below 30°C.

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Heavy metal specification

Pb (lead)	< 1 ppm
Hg (mercury)	< 0.03 ppm
Cd (cadmium)	< 0.1 ppm

Microbiological specification

<i>Bacillus cereus</i>	<100 CFU/g	Method: Sacco M10 (1)
Coagulase positive staphylococci*	<10 CFU/g	Method: Sacco M11(2)
Enterobacteriaceae	<10 CFU/g	Method: Sacco M2 (3)
<i>Escherichia coli</i>	<1 CFU/g	Method: Sacco M27 (4)
<i>Listeria monocytogenes</i> *	Not detected in 25 g	Method: Sacco M13 (5)
Moulds & yeasts	<10 CFU/g	Method: Sacco M3 (6)
<i>Salmonella</i> spp*	Not detected in 25 g	Method: Sacco M12 (7)

* Analysed on regular basis. All analytical methods are available upon request.

(1)ISO 7932; (2)ISO 6888-1-2; (3)ISO 215281-2; (4)ISO11866-1-2/IDF 170-1-2; (5)ISO 11290-1-2; (6)ISO 6611/IDF 94; (7)ISO 6785/IDF 93;

GMO

The microbial strains are not genetically modified (GMO) in accordance with the European Directive 90/220/EEC. The strains are isolated from natural sources. The raw materials used are also GMO free in accordance with Regulation (EC) No. 1829/2003 and Regulation (EC) 1830/2003. Statement available upon request.

Allergens

The raw materials used are generally based on dairy ingredients. All materials are free of the following components and their derivatives: peanut, tree nut, sesame, egg, fish, shellfish, mollusc, crustacean, sulphite, wheat, celery, mustard, soy and lupine. Statement available upon request.

Safety information Material Safety Data Sheet available on www.saccosrl.it

Certificate Lot certificate available upon request.

ISO Sacco S.r.l. is UNI EN ISO 9001:2000 certified since 1998. Sacco cultures are generally Kosher approved except for surface ripening cultures.

Service

Please contact your distributor for guidance and instructions for your choice of culture and processing. Information about additional package sizes and sales units is also available upon request.

Liability

This information is based on our knowledge trustworthy and presented in good faith. No guarantee against patent infringement is implied or inferred.