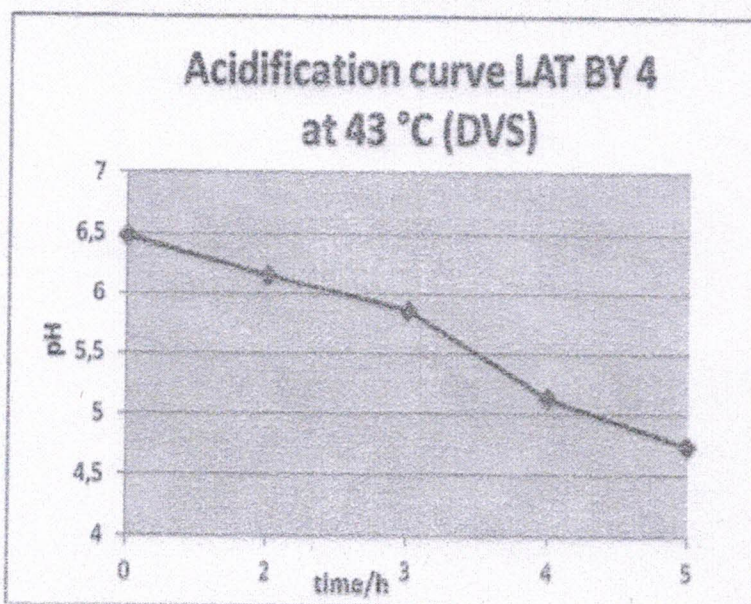


PRODUCT SPECIFICATION
FREEZE-DRIED STARTER CULTURE INOCULATED IN SOY MILK

General information:	Original freeze-dried starter culture from Lactic acid bacteria, inoculated in soy milk bacteria for production of yoghurt. Medium/fast acidification, typical flavour and aroma, smooth, creamy texture, moderate postacidification rate. The culture is suitable for production of stirred yoghurt, fruit or set type yoghurt.		
Composition:	<i>Streptococcus thermophilus</i> and <i>Lactobacillus delbrueckii subsp. bulgaricus</i> , identified according to IDF Standards		
Application:	For DVS and bulk starter application		
Packing:	Aluminum foil pouches		
	Bulk starter - 50L; 100L; 500L; 1000L		
	DVS application - 500L; 1000L; 2000L; 5000L		
Usage:	Disinfect the packing with ethanol before opening, add the culture under aseptic conditions and mix well to process milk.		
Storage:	Store 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 $t = -12\text{ }^{\circ}\text{C}$		
LAB cell concentration in the			
freeze-dried starter culture: 1×10^9			
Fermentation time:	4 h – pH 4.56		
Microbiological data:	<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	

Micrograph:

actina



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.

The products are Kosher and Halal certified.