

DI-PROX® TPC 2

For direct vat inoculation

643342 - 08/2021

DEFINITION

Blend of cultures in freeze-dried form for direct vat inoculation. Mix of the following strains: *Streptococcus thermophilus* and *Lactobacillus bulgaricus*.

PRODUCT DESCRIPTION

Appearance	Powder	
Colour	Cream to beige	

Guaranteed specifications	Standards	Methods
Acidifying test	ΔpH4h ≥ 1.15	ISO 26323 :2009

Guaranteed microbiological specifications		Standards	Methods
Enterobacteria	cfu/g	< 10	ISO 21528-2
Enterococcus	cfu/g	< 10	M 92001 (internal method)
Yeasts - Moulds	cfu/g	< 10	ISO 6611
Staphylococcus (coagulase +)	cfu/g	< 10	ISO 6888-1
Non-lactic acid bacteria	cfu/g	< 500	ISO 13559
Salmonella	cfu/25g	Not detected	BIO N°12/16-09/05
Listeria monocytogenes	cfu/25g	Not detected	BIO N°12/11-03/04

APPLICATION DI-PROX® TPC 2 has been developed for the manufacturing of stretched curd cheeses.

AMOUNT TO USE Manufacturing: 1 to 3 UA* /100 L of milk.

METHOD OF USEUse for direct vat inoculation:

- Culture when the bottom of the vat is just covered with milk.

- Vigorous agitation promotes dissolution.

STORAGE Conservation in its original packaging: 24 months at –18°C

12 months at +4°C

PACKAGING DI-PROX® TPC 2 can be delivered in several sizes. Please ask your commercial to know what is

available.

REGULATION

LABELLING Lactic cultures

ALLERGENS According to Regulation (EU) No 1169/2011: Presence of milk or milk derivatives.

HEAVY METALS Mercury: < 0.1 mg/kg - Lead: < 1.0 mg/kg - Cadmium: < 0.3 mg/kg - Arsenic: < 1.0 mg/kg.

COUNTRY OF This product and its strains are manufactured in France by BIOPROX.

<u>ORIGIN</u>

RELIGIOUS AND Halal and Kosher Certificates available upon request.

DIETARY STATUS Suitable for vegetarian and gluten-free diets.

No suitable for vegan diet.

GMO STATUS

This product was manufactured neither 'from' nor 'by' GMOs as those terms are used in Articles 2 and 9

of Council Regulation (EC) No 834/2007 and is therefore not subject to any labeling obligation within the

meaning of Regulation 1830/2003 / EC.

IONIZATION STATUS This product and the ingredients used to manufacture it are not ionized.

*UA: Unit of Acidification