

### DEFINITION

Blend of cultures in freeze dried form for direct vat inoculation. Strain: *Streptococcus thermophilus*.

### PRODUCT DESCRIPTION

Appearance	Powder
Colour	Cream to beige

Guaranteed specifications	Standards	Methods
Acidifying test	$\Delta pH_{3h} \geq 1.10$	ISO 26323 :2009

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

### APPLICATION

**DI-PROX® TPF 10** is a combination of multiple thermophilic bacteria with fast fermentation profile. This culture has been developed for Indian curd (Dahi) to deliver firm and short texture, strong aroma and mild acidity to the finished curd. Also, this culture should limit whey separation during transportation thanks to slight exopolysaccharide production from the selected strains. This culture is designed to be phage robust and phage alternative is **DI-PROX® TPF 11**.

### AMOUNT TO USE

Manufacturing: 2 UA\* / 100L

### METHOD OF USE

Use 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® TPF 10** 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 ORIGIN

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

### RELIGIOUS AND DIETARY STATUS

Halal and Kosher Certificates available upon request.  
 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 3 and 11 of Council Regulation (EC) No 2018/848 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

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