Lyofast YHL 092 E

Description

Lyofast YHL 092 E consists of specifically selected strains of *Streptococcus thermophilus* and *Lactobacillus delbrueckii* ssp*. bulgaricus, Lactobacillus delbrueckii* ssp. *lactis,* and *Lactobacillus helveticus.*
Lyofast YHL 092 E ensures a uniform and controlled production of semi-hard 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:

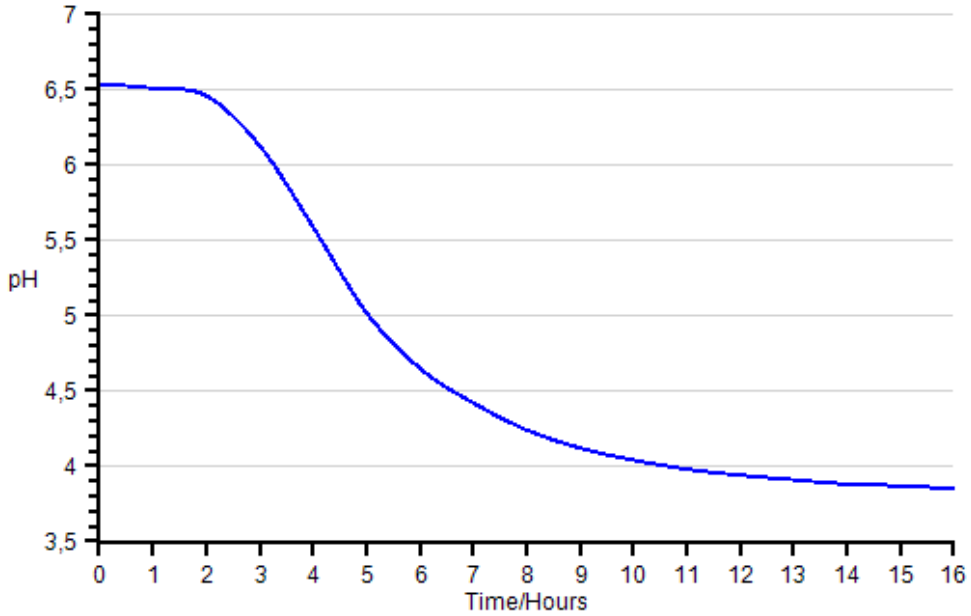
Product	UC/100 l	Product	UC/100 l
Semi-hard cheese	1.0-2.0	Hard cheese	1.0-2.0
Mozzarella / pasta filata	1.0-2.0		

Rotation

The recommended rotations are Lyofast YHL 094 E/YHL 096 E.

Acidification information

Standardised laboratory acidification test is conducted in milk powder, reconstituted at 9%, at defined temperature.
Acidification profile: inoculation level corresponding to 1 UC per 100 litres milk.
Standard activity: expressed as temperature/time/pH relations: 45°C/4.5 hours/pH 5.3 ± 0.15.



Culture information

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

Optimal temperature for growth	43°C	Scalding temperature	55°C
Acidification capability	pH 3.8	Proteolytic activity for cheese	++
Gas production/citrate/urea	+		

Storage

Unopened pouches should be kept below -17°C.

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Package data

The freeze-dried culture is packed in waterproof and airproof aluminium pouches. The packaging material is food grade.

Shelf life

18 months when stored below -17°C.

Heavy metal specification

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

** Analysed on regular basis.*

Microbiological specification

Bacillus cereus	<100 CFU/g	Method: Sacco M10 (1)
Coagulase positive staphylococci*	<10 CFU/g	Method: Sacco M11 (2)
Enterobacteriaceae	<10 CFU/g	Method: Sacco M02 (3)
Escherichia coli	<1 CFU/g	Method: Sacco M27 (4)
*Listeria monocytogenes**	Not detected in 25 g	Method: Sacco M13 (5)
Moulds & yeasts	<10 CFU/g	Method: Sacco M03 (6)
Salmonella 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 21528-1-2; (4)ISO11866-1-2/IDF 170-1-2; (5)ISO 11290-1-2; (6)ISO 6611/IDF 94; (7)ISO 6785/IDF 93.

GMO

Sacco microorganisms are not genetically modified (GMO) in accordance with the European Directive 2001/18/EC. The strains are isolated from natural sources. In accordance with Regulation (EC) No. 1829/2003 and Regulation (EC) No. 1830/2003 this product does not require labelling with regard to the use of genetically modified organisms.

Allergens

The raw materials used are generally based on dairy ingredients. All materials are free of the following components and their derivatives: cereals containing gluten, crustaceans, eggs, fish, peanuts, soybeans, nuts, celery, mustard, sesame seeds, shellfish, lupine, molluscs, sulphur dioxide and sulphites.

Safety information

Material Safety Data Sheet available on www.saccosystem.com.

Certificate

Lot certificate available upon request.

Certifications

Sacco S.r.l. is UNI EN ISO 9001:2008 certified since 1998, ISO 22000:2005 and FSSC 22000 certified since 2014. Sacco cultures are generally Kosher and Halal 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.