# Lyofast M 036 L

**Description**

**Lyofast M 036 L** consists of undefined strains of *Lactococcus lactis* ssp. *lactis*, *Lactococcus lactis* ssp. *cremoris* and selected strains of *Lactococcus lactis* ssp. *lactis* biovar *diacetylactis*, and *Leuconostoc*. Lyofast M 036 L ensures a uniform and controlled production of fresh cheese, soft cheese, and semi-hard cheese. Lyofast M 036 L has slow citrate fermentation.

**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:

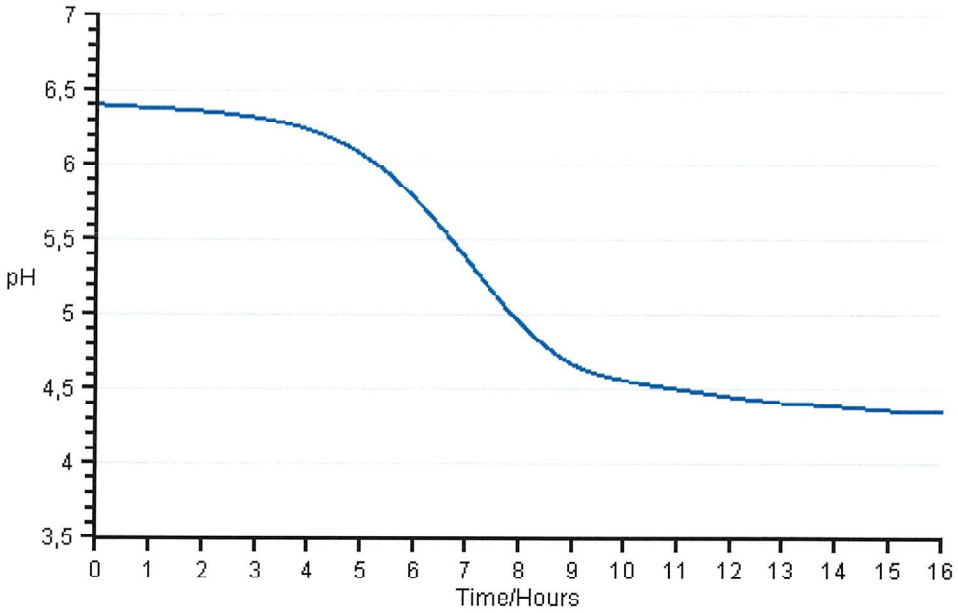
| Product | UC/100 l | Product | UC/100 l |
|---|---|---|---|
| Fresh cheese | 0.5-2.0 | Soft cheese | 0.7-2.0 |
| Semi-hard cheese | 1.0-2.5 | | |

**Rotation**

The recommended rotation available upon request.

**Acidification information**

Standardised laboratory acidification test is conducted in milk powder, reconstituted at 10%, at defined temperature.
Acidification profile: inoculation level corresponding to 2 UC per 100 litres milk.
Standard activity: expressed as temperature/time/pH relations: 32℃/7.5 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 | 25-35 ℃ | Scalding temperature | Max. 39℃ |
| Acidification capability | pH 4.3 | | |
| Diacetyl production | + | Gas production/citrate/urea | ++ |

**Storage**

Unopened pouches should be kept below -17℃.



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Cadorago, 19/11/2020 *Emiliano Ambrosini – Quality Assurance* SACCO s.r.l.

# Lyofast M 036 L

**Package data**

The freeze-dried culture is packed in waterproof and airproof aluminium pouches. The packaging material is food grade. The product is available in 10 and 50 UC.

**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 M2 (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 M3 (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**

The microbial strains are not genetically modified (GMO) in accordance with the European Directive 2001/18/CE. 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 derivates: peanut, tree nut, sesame, egg, fish, shellfish, mollusc, crustacean, sulphite, cereals containing gluten, 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 Kosher approval**

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 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.



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