



### Lactoferm LC Pro-Tek®

#### Description:

Concentrated, lyophilized lactic starter culture for Direct Vat Inoculation (DVI ®), ideal to produce fermented milk, yoghurt, frozen yoghurt, fresh cheeses with probiotic properties.

The culture has low acidifying and fermenting activity, and for this reason it does not have any effects on the regular acidifying culture used.

Culture with probiotic properties composed by:

#### *Lactobacillus casei*

#### Dosage :

The culture is supplied in polyethylene/aluminium packet containing a single dose, for direct inoculation, relevant phage-specific rotations. Code, units, production batch and expiry date are indicated on each packet.

This culture must be used in association with Cheese-Tek cultures and Yogurt-Tek cultures.

Recommended dosage:	1U for 100 lt of milk
Phage-specific rotations	-

#### Modality of Use:

Take the culture from the freezer and use a sanitising agent to sanitise both the upper side of the packet and the tool used to open it. Inoculate culture directly in the milk treated, without any preliminary reactivation. Shake for some minutes to distribute culture evenly.

#### Activity:

Total cell Count:  $\geq 1.0E+10$  CFU/g

This culture has not acidifying power and it must to be used in association with other acidifying cultures.

#### Culture characteristics:

Optimum temperature for growth:	30 - 34 °C
Maximum working temperature:	35°C
Gas production:	-
Fermenting activity:	+
Viscosity:	+
Aroma:	+
Post acidification:	-
Flowing:	-

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#### Declaration of GMO and Allergens

The product LC does not contain any genetically modified microorganisms and is produced in compliance with Regulation (EC) No. 1829-1830/2003 and 1169/2011 as further amendments.

Allerges	Yes	No
Cereals containing gluten		X
Crustaceans		X
Eggs		X
Fish		X
Peanuts		X
Soy (GMO-free)		X
Milk	X	
Nuts		X
Celery		X
Mustard		X
Sesame seeds		X
Sulphur dioxide and Sulphits (>10mg/kg)		X
Lupins		X
Shellfish		X

#### Microbiological controls:

Microorganisms	Method	Results
Total cell count	ISO 4833-1:2013	$\geq 1.0 E+10$ Ufc/gr
Non lactic acid bacteria	ISO 13559/IDF153:2002	< 500 CFU/g
Yeasts and moulds	ISO 21527-2:2008	<10 CFU/g
Enterobacteriaceae	ISO 21528-2:2004	< 10 CFU / g
Coliform bacteria	ISO 4832:2006	<10 CFU/g
<i>Escherichia coli</i>	ISO 16649-2:2006	< 10 CFU/g
Coagulase positive staphylococci	UNI ISO 6888-1:2003	<10 CFU/g
<i>Salmonella spp.</i>	UNI ISO 6785:2004	Absence/25 g
<i>Listeria monocytogenes</i>	UNI EN ISO 11290-1:2005	Absence/25 g
Enterococcus	INT. MET. 012-1991	<100 CFU/g
Heteroferm. lactobacilli	INT. MET. 010-1991	<10 CFU/g

#### Storage and Expiry:

If is stored in its original sealed packaging at a temperature of -18°C, the product keeps its characteristics unaltered for 24 months or for 6 months at +5°C. The product maintains its characteristics unchanged also for 10 days at room temperature .

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