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P.IVA 01415310182  
Cod. Ident. IT 01415310182  
Cod. Fisc. 01702170364



## TECHNICAL DATA SHEET

<b>Product</b>	Lactic Bacterium culture
<b>Commercial denomination</b>	YOGURT SCT
<b>Rotations</b>	YOGURT SCT15/4 - YOGURT SCT15/4
<b>Composition</b>	<i>Streptococcus Thermophilus</i> , <i>Lactobacillus Delbrueckii subsp. Bulgaricus</i> .
<b>Colture's Kind</b>	Colture constituted by more stocks belonging to the same species according to the standard FIL-IDF 149° : 1997 typology N 3.1.2.
<b>Origin</b>	The stocks constituting the colture are all of natural origine and they aren't subjected to any genetic manipulation.
<b>Phisical Form</b>	Lyophilized
<b>Attitude characteristics</b>	Each lot is standard prepared so a costant fermentation is obtained
<b>Packaging</b>	Aluminium envelop PET AL PE on which is indicated the the lot, the packaging date and the expiry date. All materials comply with the new EU regulation 1935/2004 and related directives.
<b>Shelf life</b>	12 months at + 4°C or 18 months at – 18 ° C
<b>Dosage</b>	From 100 liters of milk to 20.000 liters of milk
<b>Istructions for use</b>	Remove the cultures from cool room just prior to use. Add directly to the manufacturing milk. Important recommendations: Avoid foam and air introduction in the milk. Prolonged exposure at room temperature will reduce performances.
<b>Temperature</b>	The recommended inoculation temperature depends on the applications in which the culture is used.
<b>OGM</b>	The product doesn't contain, not obtained and not made with OGM (regulations CE 1829/2003 and 1830/2003).
<b>Certification</b>	ISO 9001:2015; ISO 22000:2018.

## MICROBIOLOGICAL QUALITY

No lactic Bacteria	Lower than 500 cfu/g
Enterobacteriacee	Lower than 10 cfu/g
Moulds	Lower than 10 cfu/g
Yeast	Lower than 10 cfu/g
Staphilococchi coag. +	Lower than 10 cfu/g
Salmonella spp.	Absent in 25 grams
Listeria monocytogenes	Absent in 25 grams

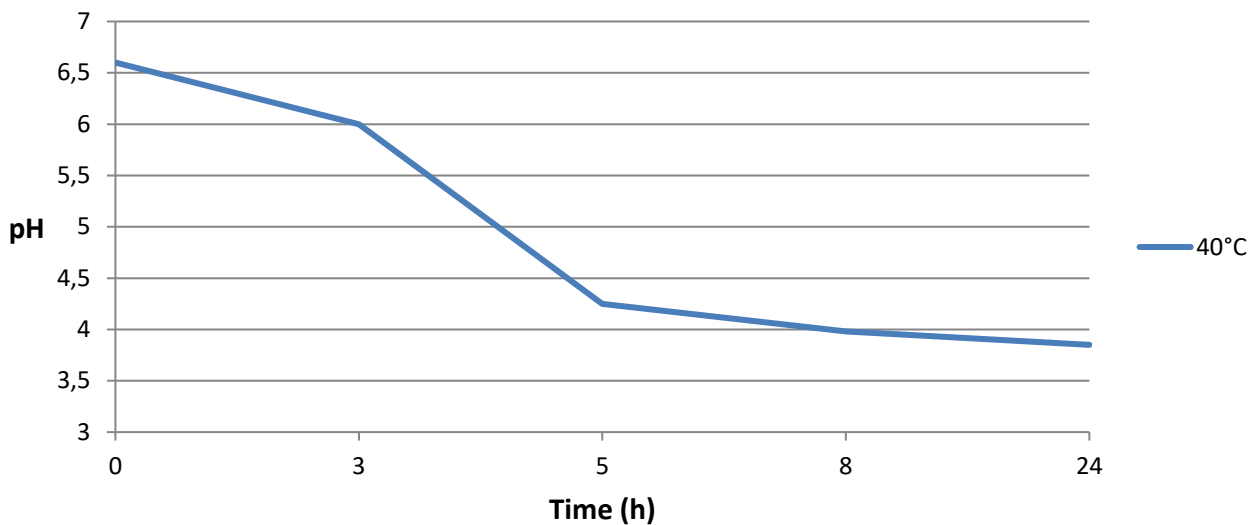
\*analytical methods available upon request

### FERMENTATION ACTIVITY TEST\*

**SUBSTRATUM: SKIMMED MILK POWDER R.S. 10%, 20 MINUTES PASTEURIZED AT 90°C**

**DOSAGE: 10 U**

**TEMPERATURE: 40°C**



Time (h)	0	3	5	8	24
pH	6.60	5.80	5.05	4.55	4.20

#### FOOD ALLERGENS (ACCORDING TO THE LEGISLATION: Reg. CE 1169/2011)

FOOD ALLERGENS	PRESENT	ABSENT
Cereals containing gluten and products thereof		X
Crustaceans and products thereof		X
Eggs and products thereof		X
Fish and products thereof		X
Peanuts and product thereof		X
Soybeans and products thereof		X
Milk and products thereof (including lactose)	X	
Nuts and product thereof		X
Celery and products thereof		X
Mustard and products thereof		X
Semi di sesamo e prodotti derivati		X
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO <sub>2</sub>		X
Lupin and products thereof		X
Molluscs and products thereof		X