



MIR “YOGO SET ACID”

Technical data sheet

Prov. 00 Dated 11.05.2022.

Commercial Denomination	MIR “YOGO SET ACID”												
Product and Origin	Freeze-dried concentrated Starter culture for Yoghurt. Cultivation of selected, defined, concentrated strains, of natural origin. GMO free (EC directive 2001/18/CF - Regulations 1829/2003 and 1830/2003).												
Available Rotations	MIR YOGO SET ACID 1 and 2												
Composition	<i>Streptococcus thermophilus</i> and <i>Lactobacillus bulgaricus</i>												
Packaging	ALU+PE packets Size: 10/20/50/100 units												
Storage conditions	Temperature +2/+5 ° C, unopened packages.												
Shelf-life	12 months from date of manufacture, when stored as recommended.												
Application (Usage)	Pour the cultures directly into the pasteurized milk using slow agitation. Agitate the mixture for some minutes in order to distribute the culture evenly. Inoculation rate recommendation: 1 unit / 100 liters												
Microbiological Characteristics	<table border="1"> <tr> <td>Aerobic flora</td> <td>< 500 CFU/g</td> </tr> <tr> <td>Coagulase Positive Staph</td> <td>< 10 CFU /g</td> </tr> <tr> <td>Moulds and yeasts</td> <td>< 10 CFU /g</td> </tr> <tr> <td>Enterobacteriaceae</td> <td>< 10 CFU /g</td> </tr> <tr> <td>Salmonella spp.</td> <td>Absent in 25 g</td> </tr> <tr> <td>Listeria monocytogenes</td> <td>Absent in 25 g</td> </tr> </table>	Aerobic flora	< 500 CFU/g	Coagulase Positive Staph	< 10 CFU /g	Moulds and yeasts	< 10 CFU /g	Enterobacteriaceae	< 10 CFU /g	Salmonella spp.	Absent in 25 g	Listeria monocytogenes	Absent in 25 g
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Coagulase Positive Staph	< 10 CFU /g												
Moulds and yeasts	< 10 CFU /g												
Enterobacteriaceae	< 10 CFU /g												
Salmonella spp.	Absent in 25 g												
Listeria monocytogenes	Absent in 25 g												

pH values at 41 ° C*

Hours	pH	
0	6,60	Fermentation conditions:
3	6,05	
5	4.80	Skim milk powder reconstructed at 10% and pasteurized at 90° C for 20 minutes.
8	4.20	Inoculation rate: 1 unit / 100 liters. Rehydration 5'.
15	4.00	
24	3.90	

*The information contained herein is based on our own test and it is intended for guidelines only.

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MIR “YOGO SET SWEET”

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Listeria monocytogenes	Absent in 25 g												

pH values at 43 ° C*

Hours	pH	
0	6,60	Fermentation conditions:
3	5,00	
5	4.40	Skim milk powder reconstructed at 10% and pasteurized at 90° C for 20 minutes.
8	4.30	Inoculation rate: 1 unit / 100 liters. Rehydration 5'.
15	4.20	
24	4,20	

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