Lyofast MT 092 FET

Description

Lyofast MT 092 FET consists of specifically selected strains of *Streptococcus thermophilus, Lactococcus lactis* ssp. *lactis, Lactococcus lactis* spp. *lactis* biovar *diacetylactis*, *Lactobacillus lactis, Lactobacillus helveticus* and *Leuconostoc spp*. Lyofast MT 092 FET ensures a uniform and controlled production of Alp/mountain/"Berg" cheese, both semi-hard cheese such as Rachlette or Tilsit and hard cheese such as Appenzeller, Gruyere or Greyerzer.

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:

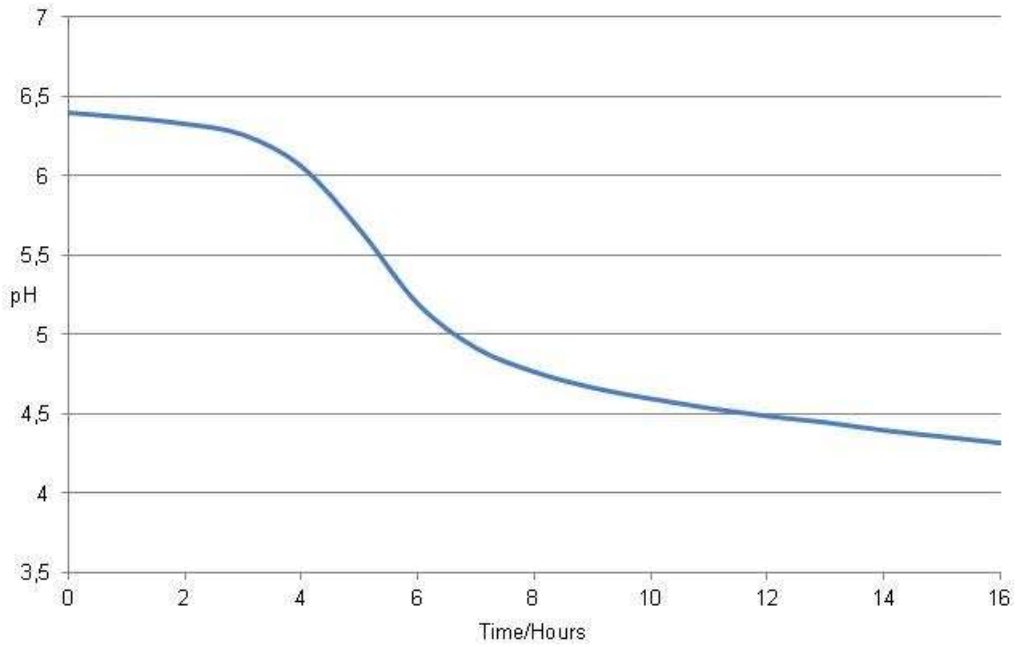
Product	UC/100 l	Product	UC/100 l
Semi-hard cheese	1.0-3.0	Hard cheese	0.8-2.5

Rotation

The recommended rotation is MT 096 FET

Acidification information

Standardised laboratory acidification test is conducted in milk powder, reconstituted at 10%, at defined temperature.
Acidification profile: inoculation level corresponding to 1 UC per 100 litres milk.
Standard activity: expressed as temperature/time/pH relations: 37℃/6.5 hours/pH 5.2 ± 0.15.



Culture information

Data are obtained under standardised laboratory conditions, and consequently, should be considered as guidelines.
If the cheese should have mesophilic character the recommenden scalding temperature is 41℃+/- 2℃, whereas the thermophili c part of the culture can be used for scalding up to 51℃+/-2℃

Optimal temperature for growth	30-37 ℃	Diacetyl production	+
Acidification capability	pH 4.3	Gas production/citrate/urea	++
Scalding temperature	Max.43℃/53℃		

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Storage

Unopened pouches should be kept at or below -18°C.

Package data

The freeze-dried culture is packed in waterproof and airproof aluminium pouches. Lyofast MT 092 FET is available in 10 and 50 UC.

Shelf life

18 months when stored at or below -18°C. The shelf life includes up to 14 days of shipment at temperatures below 30°C.

Heavy metal specification

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

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 215281-2; (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 90/220/EEC. 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, wheat, 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. 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.