

# Lyofast MOS 062 D

**Description**

**Lyofast MOS 062 D** consists of specifically selected strains of *Lactococcus lactis* ssp. *lactis* and *Streptococcus thermophilus* to ensure a uniform and controlled production of fresh cheese, soft cheese, semi-hard cheese, and hard cheese.

**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	0.5-1.5		

**Rotation**

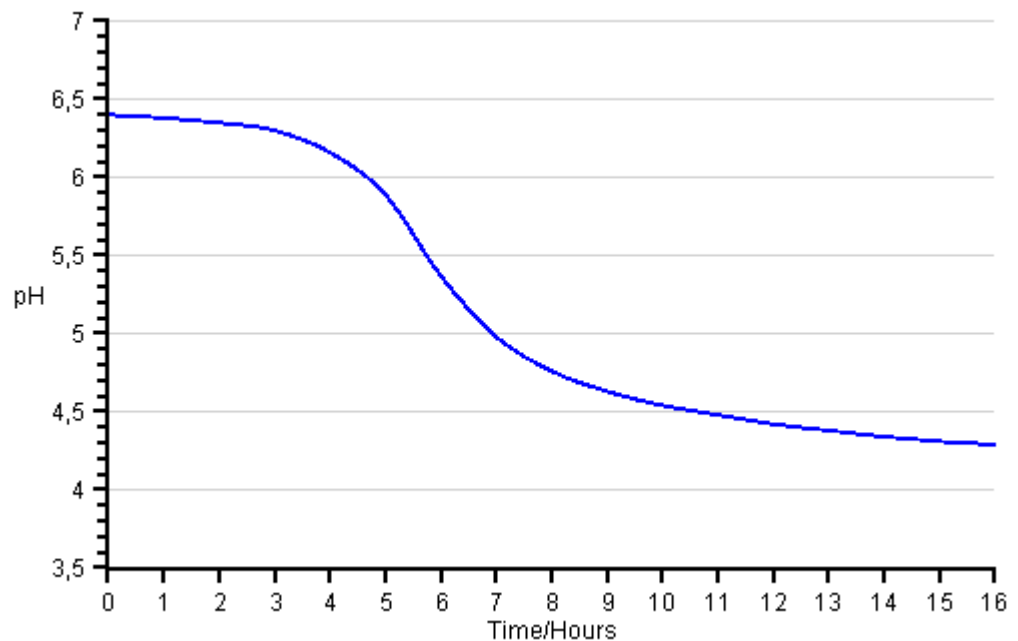
The recommended rotations are Lyofast MOS 060 D/MOS 064 D/MOS 066 D.

**Acidification information**

Standardised laboratory acidification test is conducted in milk powder, reconstituted at 9%, at defined temperature.

Acidification profile: inoculation level corresponding to 1 UC per 100 litres milk.

Standard activity: expressed as temperature/time/pH relations: 34°C/6.5 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	30-37 °C	Scalding temperature	Max. 43°C
Acidification capability	pH 4.2	Urease activity	+

**Storage**

Unopened pouches should be kept below -17°C.

**Package data**

The freeze-dried culture is packed in waterproof and airproof aluminium pouches. The packaging material is food grade. Lyofast MOS 062 D is available in 10 and 50 UC.

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**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**

<i>Bacillus cereus</i>	<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)
<i>Escherichia coli</i>	<1 CFU/g	Method: Sacco M27 (4)
<i>Listeria monocytogenes</i> *	Not detected in 25 g	Method: Sacco M13 (5)
Moulds & yeasts	<10 CFU/g	Method: Sacco M3 (6)
<i>Salmonella spp</i> *	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/EC. 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) No. 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 derivatives: 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](http://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.