

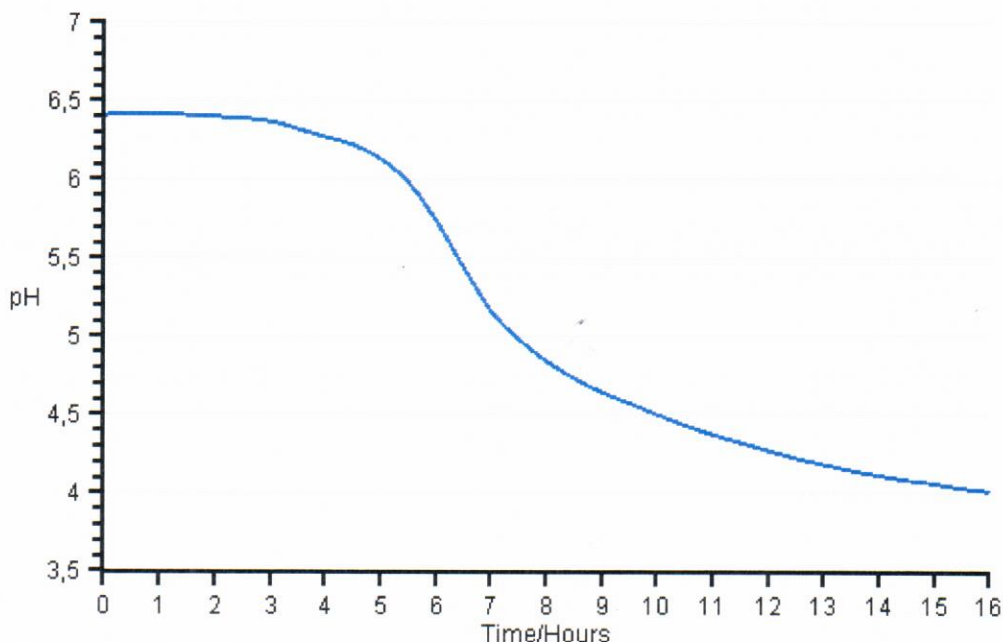
# Lyofast MOTC 082 DC

**Description** Lyofast MOTC 082 DC consists of specifically selected strains of *Lactococcus lactis* ssp. *lactis*, *Streptococcus thermophilus*, *Lactobacillus delbrueckii* ssp. *bulgaricus* and *Lactobacillus casei*. Lyofast MOTC 082 DC ensures a uniform and controlled production of soft cheese and semi-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
Soft cheese	1.0-2.0	Semi-hard cheese	1.0-2.0

**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: 37°C/7 hours/pH 5.2± 0.15.



**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. 45°C
Acidification capability	pH 4.0	Proteolytic activity for cheese	+++
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.

**Shelf life** 18 months when stored below -17°C.

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<b>Heavy metal specification</b>	Pb (lead)	< 1 ppm
	Hg (mercury)	< 0.03 ppm
	Cd (cadmium)	< 0.1 ppm

\* Analysed on regular basis.

<b>Microbiological specification</b>	<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 M02 (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 M03 (6)
	<i>Salmonella</i> 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 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** Sacco microorganisms are not genetically modified (GMO) in accordance with the European Directive 2001/18/EC. The strains are isolated from natural sources. In accordance with Regulation (EC) No. 1829/2003 and Regulation (EC) No. 1830/2003 this product does not require labelling with regard to the use of genetically modified organisms.

**Allergens** The raw materials used are generally based on dairy ingredients. All materials are free of the following components and their derivatives: cereals containing gluten, crustaceans, eggs, fish, peanuts, soybeans, nuts, celery, mustard, sesame seeds, shellfish, lupine, molluscs, sulphur dioxide and sulphites.

**Safety information** Material Safety Data Sheet available on [www.saccosystem.com](http://www.saccosystem.com).

**Certificate** Lot certificate available upon request.

**Certifications** 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 and Halal 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.