

Lyofast Y 082 B

Description

Lyofast Y 082 B consists of specifically selected strains of mostly *Streptococcus thermophilus* and a low content of fast fermenting *Lactobacillus delbrueckii* ssp. *bulgaricus* with no to low EPS production. Lyofast Y 082 B ensures a uniform and controlled production of traditionally tasting, aromatic yoghurt with medium acidification. Nevertheless, Lyofast Y 082 B is mainly used for the production of fresh cheese, soft 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
Yoghurt, short set	2.0-4.0 Yoghurt, long set	0.5-1.0
Soft cheese	1.0-4.0 Hard cheese	0.5-2.0

Rotation

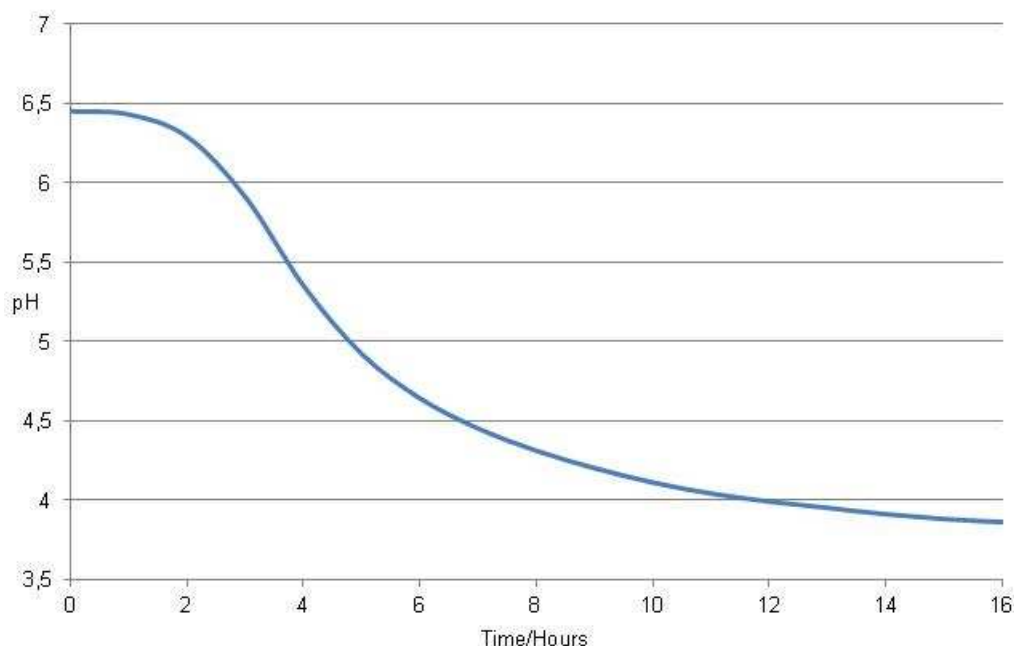
The recommended rotations are Y 080 B/Y 084 B/Y 086 B.

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: 43°C/6 hours/pH 4.5 ± 0.15.



Culture information

Data are obtained under standardised laboratory conditions, and consequently, should be considered as guidelines.

Optimal temperature for growth	43 °C	Urease activity	+
Acidification capability	pH 3.8	Texture formation	0.8 ± 0.3 sec/g
Aroma formation for yoghurt	+++		
Post-acidification	Δ pH 0.4		

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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 Y 082 B is available in 10 and 50 UC.		
Shelf life	12 months when stored at or below 4°C, 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	<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 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 derivatives: 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.		