

## oghurt culture normal acidity Sacco Y 3.70 E

**Description:**

Freeze-dried direct starter culture. Streptococcus thermophilus and Lactobacillus delbrueckii subsp. Bulgaricus

**Application:**

The culture addition takes place without any further reproduction in the yoghurt milk. Preliminary dissolution of the culture in a small container with milk is also possible. The milk should already be heated to 35-40 ° C.

**Packaging:**

The freeze-dried culture is packed in waterproof and airproof aluminium pouches. The packaging material is food grade. It is available in **1 UC** for 100 liter of milk, **5 UC** for 500 liter of milk and **10 UC** for 1.000 liter of milk. On the package label there is the best before date and the lot number.

**Optimum performance:** 34-45°C

**Application example:**

for traditional normal yogurt with high consistence.

**Transport conditions:**

Transport times up to 4 days are handled at any season without cooled transports, because the cultures have an unique packaging.

**Storage conditions:** The cultures must be stored in the freezer at -18° C. Opened packages should be stored well closed in the freezer and should be used as soon as possible.

Shelf life: 12 months. Stored in the refrigerator, the expiration date is reduced by half.

**Microbiological specification:**

Coliform bacteria	not detected in 0,1 g
Enterobacteria	not detected in 0,1 g
Moulds & yeasts	not detected in 0,1 g
Staphylococcus aureus	not detected in 0,1 g
Salmonella	not detected in 25 g
Listeria Monocytogenes	not detected in 25 g

**Heavy metal:**

Lead	< 1 ppm
Mercury	< 0.03 ppm
Cadmium	< 0.1 ppm

**GMO:**

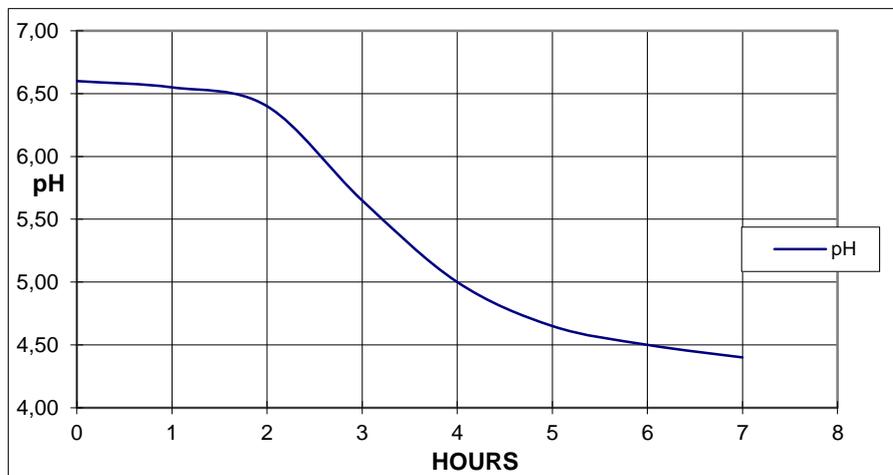
The microbial strains are not genetically modified (GMO) in accordance with the European Directive 2001/118/CE. The strains are isolated from natural sources. The raw materials used are also GMO free in accordance with Regulation (EC) No. 1829/2003 and Regulation (EC) 1830/2003.

**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, cereals containing gluten, mustard, soy and lupine.

**Acidification profile - sterile low-fat milk**  
temperature: 43°C; medium: low-fat milk

hours	0	1	2	3	4	5	6	7
pH	6,60	6,55	6,40	5,65	5,00	4,65	4,50	4,40



Data are obtained under standardised laboratory conditions, and consequently, should be considered as guidelines. Deviations of the values of the culture in daily use are possible.