Lactoferm SLBH Cheese-Tek®

Description:

Concentrated, lyophilized lactic starter culture for Direct Vat Inoculation (DVI ®) ideal to make cow's ,goat's milk cheeses and stretching paste cheese varieties , such as Kashkaval, Buffalo Mozzarella, Mozzarella Pizza, Latteria, Asiago, Caciotta.
Natural thermophilic culture composed in decreasing order by:

Streptococcus salivarius subsp. thermophilus
Lactobacillus delbruekii subsp. bulgaricus
Lactobacillus helveticus

Dosage:

The culture is supplied in polyethylene/aluminium packet containing a single dose, for direct inoculation, relevant phage-specific rotations. Code, units, production batch and expiry date are indicated on each packet.

Recommended dosage:	1U for 100 lt of milk
Phage –specific rotation:	3-6-7-8-9

Modality of Use:

Take the culture from the freezer and use a sanitising agent to sanitise both the upper side of the packet and the tool used to open it. Inoculate culture directly in the milk treated, without any preliminary reactivation. Shake for some minutes to distribute culture evenly.

Declaration of GMO and Allergens:

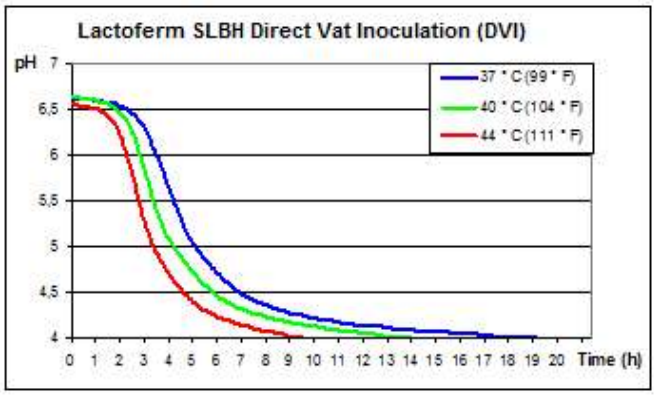
The product SLBH does not contain any genetically modified microorganisms and is produced in compliance with Regulation (EC) 1829-1830/2003 and
No. 1169/2011 as further amendments.

Allerges	Yes	No
Cereals containing gluten		X
Crustaceans		X
Eggs		X
Fish		X
Peanuts		X
Soy (GMO-free)		X
Milk	X	
Nuts		X
Celery		X
Mustard		X
Sesame seeds		X
Sulphur dioxide and Sulphits (>10mg/kg)		X
Lupins		X
Shellfish		X

Culture characteristics:

Optimum temperature for growth:	37 - 44 °C
Maximum temperature of heating:	48 °C
Gas production:	-
Proteolytic activity:	+++
Fermenting activity:	+++
Salt Tolerance (expressed as 50% inhibition)	2,5% NaCl

Fermenting activity:



Method: ISO 26323/IDF 213:2009	Substrate: Reconstituted skim milk 9,5% RSM
Heat treatment: 100°C x30'	Inoculation: 1 Ux100 lt of milk

Storage and Expiry:

If is stored in its original sealed packaging at a temperature of<= -18°C, the product keeps its characteristics unaltered for 24 months or for 3 months at +5°C.