

## Lactoferm MFC-7 Cheese-Tek®

### Description:

Concentrated, lyophilized, lactic starter culture for Direct Vat Inoculation (DVI®) ideal to make cow's and goat's milk brined cheeses, such as Feta UF and Traditional Feta .  
Natural mesophilic-thermophilic culture composed in decreasing order by:

*Lactococcus lactis subsp. lactis*  
*Lactococcus lactis subsp. cremoris*  
*Streptococcus salivarius subsp. thermophilus*  
*Lactobacillus delbrueckii subsp. bulgaricus*

### Dosage:

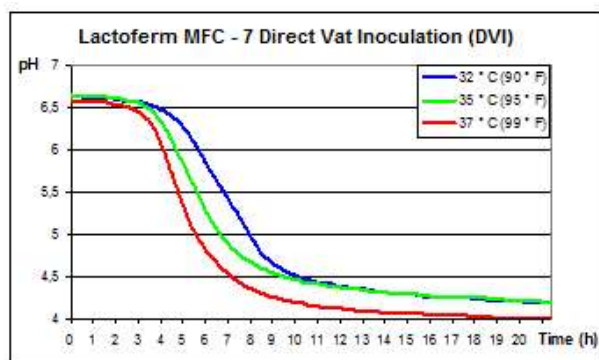
The culture is supplied in polyethylene/aluminium packet containing a single dose, for direct inoculation, with relevant phage-specific rotations. Code, units, production batch and expiry date are indicated on each packet.

Recommended dosage:	1U for 100 lt of milk
Phage –specific rotation:	1-2-4-5-6-7

### 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.

### Fermenting activity:



Method: ISO 26323/IDF 213:2009	Substrate: Reconstituted skim milk 9,5% RSM
Heat treatment: 110°C x30'	Inoculation: 1 Ux100 lt of milk

### Declaration of GMO and Allergens:

The product MFC-7 does not contain any genetically modified microorganisms and is produced in compliance with Regulation (EC) No. 1829-1830/2003 and 1169/2011 as further amendments.

Allergens	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 Sulphites (>10mg/kg)		X
Lupins		X
Shellfish		X

### Culture characteristics:

Optimum temperature for growth:	32 - 37 °C
Maximum temperature of heating:	44 °C
Gas production:	-
Proteolytic activity:	++
Fermenting activity:	+++
Salt Tolerance (expressed as 50% Inhibition )	3% NaCl

### 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.