



Lyofast M 036 R

Technical sheet



Description

Lyofast M 036 R consists of undefined strains of *Lactococcus lactis* ssp. *lactis*, *Lactococcus lactis* ssp. *cremoris*, *Lactococcus lactis* ssp. *lactis* biovar *diacetylactis*, and *Leuconostoc*. Lyofast M 036 R ensures a uniform and controlled production of fermented milk, fresh cheese, soft cheese, and semi-hard cheese with fast citrate fermentation.

General information

Please see the general information sheet accessible on www.saccosrl.it about explanatory remarks to the items mentioned. Furthermore, you will find information about specifications, GMO, allergens, package data, storage, shelf life, safety information, Kosher and ISO certificates, and service.

Application

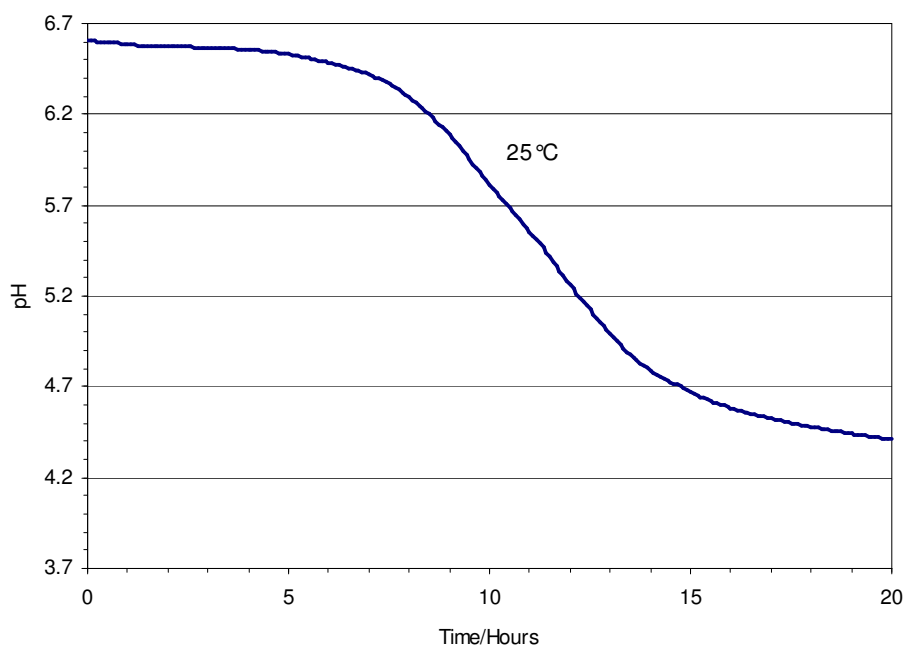
The following may be used as inoculation guidelines:

Product examples	Inoculation level UC/100 l
Sour cream/Crème Fraiche	1-4
Fermented milk	0.5-2
Fresh cheese	0.5-2
Soft cheese	0.7-2
Semi-hard cheese	1-4

Acidification information

Acidification profile

Inoculation level corresponding to 1 UC per 100 litres milk.



Standard activity

Expressed as temperature/time/pH relations: 25°C/15.5 hours/pH 4.6 ± 0.1.

**Activity
information**

Item	Information
Culture name	Lyofast M 036 R
Optimal temperature for growth	25-35°C
Scalding temperature	Max. 39°C
Diacetyl production	+++
Acidification capability	pH 4.3
Gas production/citrate	++
Recommended rotation	On request
Proteolytic activity (for cheese)	++

**Standard
package size**

Lyofast M 036 R is available in 10 and 50 UC.

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