



Lyofast MOT 092 EE

Technical sheet



Description

Lyofast MOT 092 EE consists of specifically selected strains of *Lactococcus lactis* ssp. *lactis*, *Lactobacillus helveticus*, *Lactobacillus delbrueckii* ssp. *bulgaricus*, and *Streptococcus thermophilus* to ensure a uniform and controlled production of soft cheese, semi-hard cheese, and hard cheese.

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

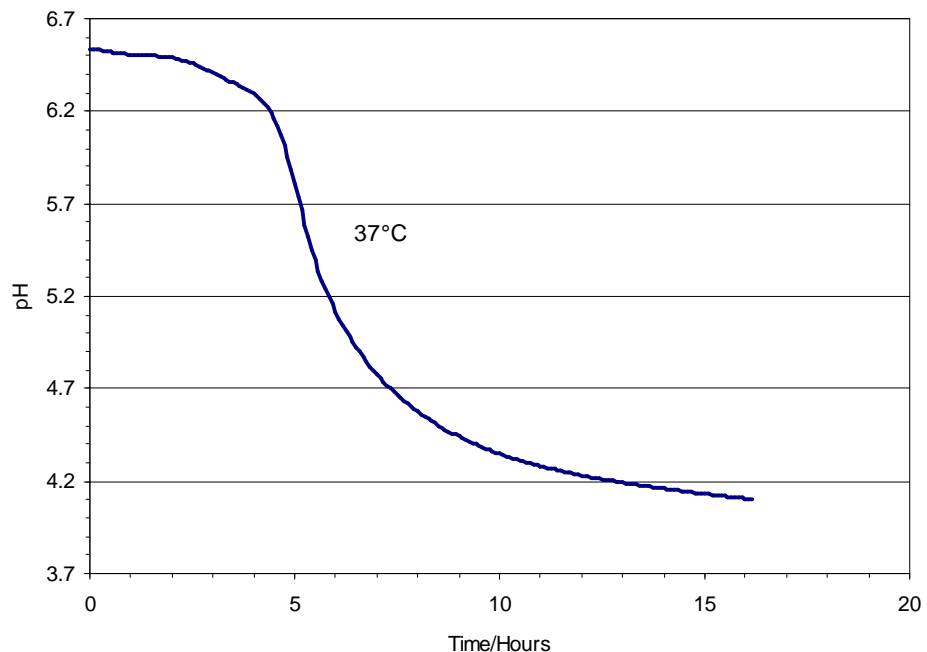
The following may be used as inoculation guidelines:

Product examples	Inoculation level UC/100 l
Soft cheese	1-2
Semi-hard cheese	1-2
Hard cheese	1-2

Acidification information

Acidification profile

Inoculation level corresponding to 1 UC per 100 litres milk.



Standard activity

Expressed as temperature/time/pH relations: 37°C/6 hours/pH 5.1 ± 0.15.

**Activity
information**

Item	Information
Culture name	Lyofast MOT 092 EE
Optimal temperature for growth	30-37°C
Scalding temperature	Max. 49°C
Acidification capability	pH 3.90
Urease activity	Positive
Recommended rotation	MOT 094 EE
Proteolytic activity (for cheese)	++

**Standard
package size**

Lyofast MOT 092 EE is available in 10 and 50 UC.

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