



Lyofast Y 450 B

Technical sheet



Description

Lyofast Y 450 B consists of specifically selected strains of a mild acidifying *Lactobacillus delbrueckii* ssp. *bulgaricus* and a low content of fast acidifying *Streptococcus thermophilus*, which produces EPS enhancing viscosity, to ensure a uniform and controlled production of very mild set and stirred yoghurt with high viscosity.

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

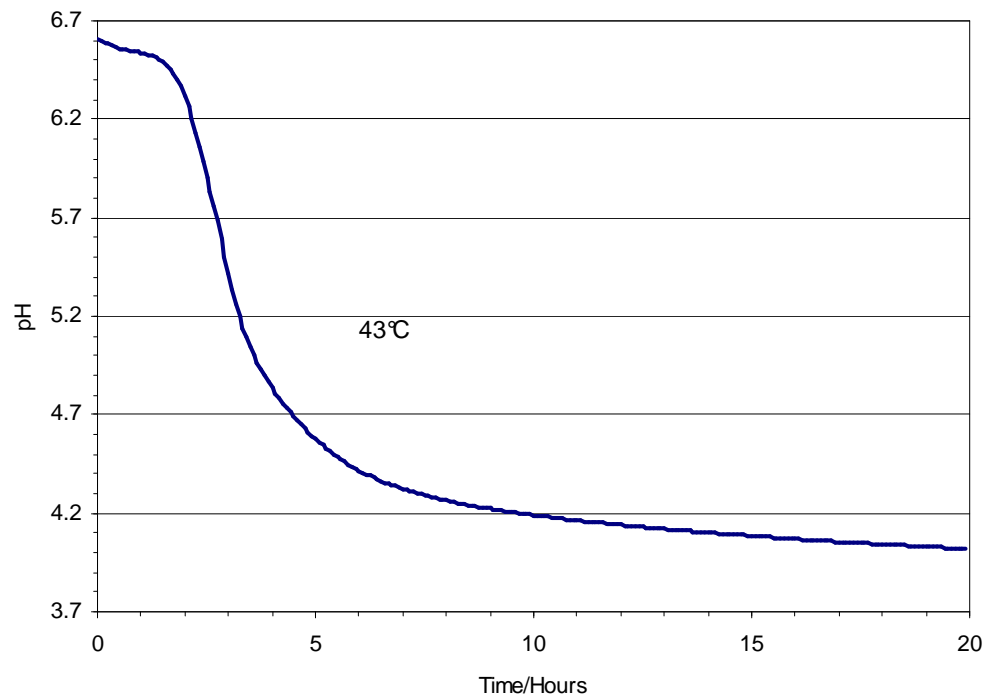
The following may be used as inoculation guidelines:

| Product examples | Inoculation level UC/100 l |
|--------------------|----------------------------|
| Yoghurt, short set | 2-3 |
| Yoghurt, long set | 0.5-1 |

Acidification information

Acidification profile

Inoculation level corresponding to 1 UC per 100 litres milk.



Standard activity

Expressed as temperature/time/pH relations: 43°C/6 hours/pH 4.5 ± 0.15.

Activity information

| Item | Information |
|--|--------------------|
| Culture name | Lyofast Y 450 B |
| Optimal temperature for growth | 43°C |
| Acidification capability | pH 4.0 |
| Urease activity | Positive |
| Recommended rotations | Y 452 B/Y 456 B |
| Aroma formation (for yoghurt) | +(+) |
| Post-acidification | Delta pH 0.3 |
| Texture formation | 5 ± 1 sec/g |
| Proteolytic activity (for cheese) | + |

Standard package size

Lyofast Y 450 B is available in 10 and 50 UC.

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