



Lyoflora SYAB 1

Technical sheet



Description

Lyoflora SYAB 1 consists of specifically selected strains of *Streptococcus thermophilus*, *Bifidobacterium animalis* ssp. *lactis*, *Lactobacillus acidophilus*, and *Lactobacillus delbrueckii* ssp. *bulgaricus* for soy products. The enhanced viscosity is due to *St. thermophilus* producing EPS. Furthermore, Lyoflora SYAB 1 is added probiotic strains of *Lb. acidophilus* and *Bf. animalis* ssp. *lactis*. Lyoflora SYAB 1 ensures a uniform and controlled production of traditional drinkable soy yoghurt, set and stirred soy yoghurt.

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 with the below mentioned exception, package data, storage, shelf life, safety information, Kosher and ISO certificates, and service.

This product is produced without milk derivatives.

Application

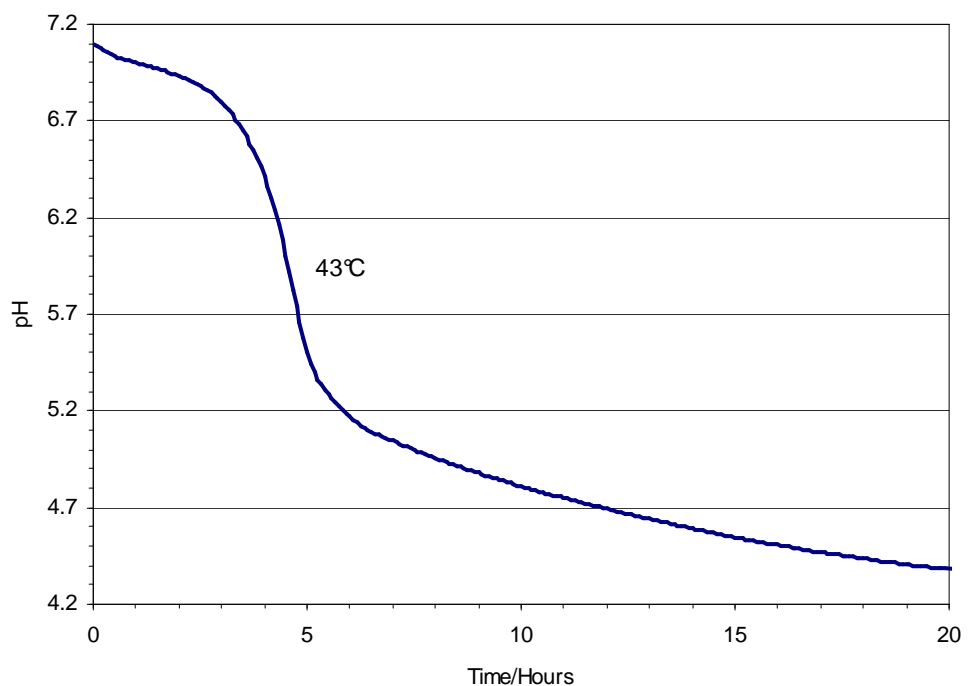
The following may be used as inoculation guidelines:

Product examples	Inoculation level UC/100 l
Yoghurt, short set	2-4
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	Lyoflora SYAB 1
Optimal temperature for growth	43°C
Acidification capability	pH 3.8
Urease positive	Positive
Recommended rotations	On request
Aroma formation (for yoghurt)	++
Post-acidification	Delta pH 0.4
Texture formation	3.5 ± 1 sec/g
Proteolytic activity (for cheese)	++

Standard package size

Lyoflora SYAB 1 is available in 20 UC.

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