



Lyoflora B-12

Description	The sourdough culture Lyoflora B-12 consists of <i>Lactobacillus fermentum</i> which can be used in bread production. The culture produces gas during growth and is suggested to be used in the production of bread without yeast added or to increase the rising.	
Application	Lyoflora B-12 should be added with flour and water in the manufacturing process. For application without yeast in the recipe it is suggested to ferment the bread at 38°C for 4 hours. The optimal dosage is 1 g culture per 1 kg flour.	
Storage	Unopened pouches should be kept below -17°C. If not stored below -17°C the shelf life will be reduced.	
Package data	Freeze-dried culture is packed in waterproof and airtight aluminium pouches. The packaging material is food grade. Lyoflora B-12 is available with 5x10 ¹⁰ CFU/g.	
Shelf life	18 months when stored below -17°C. Shelf life includes up to 14 days of shipment at temperatures below 30°C.	
Heavy metal specification	Pb (lead) Hg (mercury) Cd (cadmium)	<1 ppm (mg/kg) <0.03 ppm <0.1 ppm
<i>Level of heavy metals is controlled on regular basis.</i>		
Microbiological specification	<i>Bacillus cereus</i> Coagulase positive staphylococci* <i>Enterobacteriaceae</i> <i>Enterococcus</i> spp. <i>Listeria monocytogenes</i> * Moulds and yeasts <i>Salmonella</i> spp.*	<100 CFU/g <10 CFU/g <10 CFU/g <10 ³ CFU/g Not detected in 25 g <10 CFU/g Not detected in 25 g Method: Sacco M10 Method: Sacco M11 Method: Sacco M22 Method: Sacco M05 Method: Sacco M13 Method: Sacco M03 Method: Sacco M12
<i>* Analysed on regular basis. Analytical methods are available upon request.</i>		
GMO	Sacco strains are not genetically modified (GMO) in accordance with the European Directive 2001/18/EC. The strains are isolated from natural sources. The raw materials used are also GMO free in accordance with Regulation (EC) No. 1829/2003 and Regulation (EC) No. 1830/2003. Statement available upon request.	
Allergens	All materials are free of the following components and their derivatives: celery, cereal containing gluten, crustacean, egg, fish, lupine, mollusc, mustard, peanut, sesame, soy, sulphite and tree nut. Statement available upon request.	
Safety information	Material Safety Data sheet available on www.saccosrl.it .	
Certificate	Lot certificate available upon request.	
ISO approval	Sacco S.r.l. is UNI EN ISO 9001:2008 certified since 1998, ISO22000:2005 and FSSC 22000 certified since 2014.	
Service	Please contact your distributor for guidance and instructions for your choice of culture and processing. Information about additional package sizes and sales units is also available upon request.	



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Liability

This information is based on our knowledge trustworthy and presented in good faith. No guarantee against patent infringement is implied or inferred.