



Lyofast ABC 1

Description

Lyofast ABC 1 consists of *Lactobacillus acidophilus*, *Lactobacillus casei*, and *Bifidobacterium animalis* ssp. *lactis* in the ratio 1:1:1, and is standardised with Maltodextrin (from Maize). Lyofast ABC 1 may be applied in generic dairy products such as fermented milk products, and cheese. The culture develops a weak acidity and aroma from slow citrate fermentation depending on processing.

Application

Inoculation guideline for dairy application: sprinkle the culture powder directly into process milk under aseptic conditions ensuring that the culture is well dispersed by gentle stirring.

Product	Dose/100 l	Product	Dose/100 l
Fresh cheese	0.8-2.5	Soft cheese	0.7-2.0
Semi-hard cheese	0.5-1.5	Hard cheese	0.3-1.0
Fermented milk, mesophilic	2.0-10.0	Fermented milk, thermophilic long set	1.0-5.0
Fermented milk, thermophilic short set	2.0-10.0		

Culture information

Inoculated in 100 l milk 1 dose gives approx. 10^6 CFU/ml milk.

Optimal temperature for growth	25-45 °C	Adhesion test	++
Bile tolerance	+++	Acid tolerance	+++

Storage

Unopened pouches should be kept below -17°C.

Package data

The freeze-dried culture is packed in waterproof and airproof aluminium pouches. The packaging material is food grade. Lyofast ABC 1 is available in 10 and 50 UC.

Shelf life

18 months when stored below -17°C.

Heavy metal specification

Pb (lead)	< 1 ppm
Hg (mercury)	< 0.03 ppm
Cd (cadmium)	< 0.1 ppm

* Level of heavy metal is controlled on regular basis.

Microbiological specification

<i>Bacillus cereus</i>	<100 CFU/g	Method: Sacco M10 (1)
Coagulase positive staphylococci*	<10 CFU/g	Method: Sacco M11(2)
Enterobacteriaceae	<10 CFU/g	Method: Sacco M2 (3)
<i>Escherichia coli</i>	<1 CFU/g	Method: Sacco M27 (4)
<i>Listeria monocytogenes</i> *	Not detected in 25 g	Method: Sacco M13 (5)
Moulds & yeasts	<10 CFU/g	Method: Sacco M3 (6)
<i>Salmonella</i> spp*	Not detected in 25 g	Method: Sacco M12 (7)

* Analysed on regular basis. All analytical methods are available upon request.

(1)ISO 7932; (2)ISO 6888-1-2; (3)ISO 215281-2; (4)ISO11866-1-2/IDF 170-1-2; (5)ISO 11290-1-2; (6)ISO 6611/IDF 94; (7)ISO 6785/IDF 93.



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GMO

The microbial strains are not genetically modified (GMO) in accordance with the European Directive 2001/18/CE. 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

The raw materials used are generally based on dairy ingredients. All materials are free of the following components and their derivatives: peanut, tree nut, sesame, egg, fish, shellfish, mollusc, crustacean, sulphite, cereals containing gluten, celery, mustard, soy and lupine. Statement available upon request.

Certificate

Lot certificate available upon request.

ISO

Sacco S.r.l. is UNI EN ISO 9001:2008 certified since 1998.

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.

Liability

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