

## PRODUCT DESCRIPTION - PD 226640-5.0EN

Material no. 90447

### YO-MIX™ 883 LYO 50 DCU

YO-MIX™ Yogurt Cultures

#### Description

A blend of defined strains of lactic bacteria for direct vat inoculation of milk, milk bases and other food applications.

The culture is a freeze-dried powder.

#### Usage levels

Product	Dose
Fermented milk yogurt	10 - 20 DCU / 100 l of vat milk
Fermented milk yogurt	38 - 75 DCU / 100 gallons of vat milk

The quantities of inoculation indicated should be considered as guidelines.

#### Directions for use

Sanitize sachet with chlorinated water or appropriate sanitizer before opening (blot dry with a paper towel if necessary to prevent clumping around sachet opening).

Once sachet has been opened add culture directly to the pasteurized mix. Agitate for approx. 30 minutes on low speed.

Recommended incubation temperature: 35 - 45°C (95-113°F), depending upon set time desired by manufacturer.

#### Composition

Streptococcus thermophilus  
Lactobacillus delbrueckii subsp. bulgaricus  
Carrier:  
Sucrose  
Maltodextrins

#### Properties

- Freeze dried form facilitates the storage and handling of cultures.  
- YO-MIX™ 883 LYO 50 DCU is a blend of selected strains for direct vat inoculation of manufacturing milk, these strains have been carefully chosen and combined to give a very quick acidification and to provide a creamy product.

- YO-MIX™ 883 LYO 50 DCU starter culture is based on a Danisco patent application for a new Streptococcus thermophilus strain (strain n°CNCM I-2980, granted French Patent FR 2 852 604, PCT patent application WO 2004/085607).  
- This unique and traceable Streptococcus thermophilus strain highly contributes to texture and high organoleptic properties of YO-MIX™ 883 LYO 50 DCU.

#### Physical/chemical specifications

##### Quantitative/Activity standard

Test medium:

Sterilised reconstituted milk (10% solids)

Heated 20 min at 110 °C. Standardised to pH 6.60

Temperature: 42 °C

Inoculation rate: 20 DCU / 100 l

Delta pH: 1.35

Time to reach the delta pH: ≤ 3.5 hours

#### Microbiological specifications

Microbiological quality control - standard values and methods

Non-lactic acid bacteria	< 500 CFU/g
Enterobacteriaceae	< 10 CFU/g
Yeasts and Moulds	< 10 CFU/g
Enterococci	< 100 CFU/g
Coagulase-positive staphylococci	< 10 CFU/g
Listeria monocytogenes	neg. / 25 g
Salmonella spp.	neg. / 25 g

Analytical methods available upon request

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#### Storage

18 months from date of production at  $\leq 4$  °C

#### Packaging

Sachets made with three layers of material (polyethylene, aluminium, polyester).

#### Quantity

Selling unit: 1 carton containing 50 sachets.

#### Purity and legal status

YO-MIX™ 883 LYO 50 DCU complies with all EU food legislations.

Other local regulations should always be consulted concerning the status of this product, as legislation regarding its use in food may vary from country to country.

#### Safety and handling

SDS is available on request.

#### Kosher status

KOSHER O-U-D

#### Halal status

certified by Halal Food Council of Europe (HFCE)

#### Allergens

Below table indicates the presence of the following allergens and products thereof:

Yes	No	Allergens	Description of components
	X	wheat	
	X	other cereals containing gluten	
	X	crustacean shellfish	
	X	eggs	
	X	fish	
	X	peanuts	
	X	soybeans	
	X	milk (including lactose)	
	X	nuts	
	X	celery	
	X	mustard	
	X	sesame seeds	
	X	sulphur dioxide and sulphites (> 10 mg/kg)	
	X	lupin	
	X	molluscs	

Local regulation has always to be consulted as allergen labelling requirements may vary from country to country.

#### Additional information

ISO 9001 certified  
FSSC 22000 certified

#### GMO status

YO-MIX™ 883 LYO 50 DCU does not consist of, nor contains, nor is produced from genetically modified organisms according to the definitions of Regulation (EC) 1829/2003 and Regulation (EC) 1830/2003 of the European Parliament and of the Council of 22 September 2003.