

MOD. 9 REV. 0

Redazione: RDD-AQ Approvazione: DIR. GEN

## THECNICAL DATA SHEET

Commercial name : **START it PROPIONIC 4**

**Product Description:** Mix of concentrated and freeze-dried lactic ferments for the direct inoculation of milk.

**Composition:** Propionibacterium freudenreichii subsp. shermanii

**Application:** used for the production of Swiss-type cheeses, such as Emmental, Gruyère, Greve and similar types

### Microbiological Analysis:

Staphylococcus coagulase positive	<10 (CFU / g)
Enterobacteriaceae	<10 (CFU / g)
Molds and yeasts	<10 (CFU / g)
Listeria Monocitogenes	absent / 25g
Salmonella SPP	absent / 25g

**Physical contaminants:** The absence of physical contaminants is controlled by the internal self-control system (HACCP) which guarantees the correct management of the products, observing the internal procedures and traceability of batches in accordance with Regulation (EC) no. 178/2002.

**Genetically Modified Organisms (GMOs):** The product is not constituted, does not contain and is not produced starting from GMO substances. (Reg. 1829/2003 and 1830/2003).

**How to use:** Open the bag and inoculate the bacteria directly into the milk in predetermined doses.

### Fermentation conditions:

Dosage: 1U / 100L  
Temperature: + 40°C  
Reference medium: Sterilized reconstituted milk (20 min. At 110°C) standardized to pH 6.6  
Delta pH: 0,8 time ≤6 h

**Packaging:** PET ALU PE bags suitable for contact with food, thermo-sealed in required dosages divided by unit: example 5U = 500L - 10U = 1000L - 20u = 2000L

**Storage conditions and shelf life:** + 4°C for 12 months and -18°C for 18 months. However, the product remains stable up to a temperature of + 30°C for 10 days.

**Allergens** (according to the legislation of Annex II of the UR Regulation No. 1169/2011 and subsequent amendments) Cross-contamination is kept under control through special production and washing procedures.

### Legend

**YES** Presence    **No** absence    **C.C.** Possible contamination

Common food allergens	Presence
Cereals containing gluten (i.e. wheat, rye, barley, oats, Lighthouse, kamut or their hybridized strains) and products thereof	No
Crustaceans and products thereof	No
Eggs and derivatives	No
Fish and fish product	No
Peanuts and products thereof	No
Soybeans and products thereof	No
Milk and milk products	YES
Nuts i.e. almond (Amygdalus communis L.), Hazelnut (Corylus avellana), Walnut (Juglans regia), cashew nuts (Anacardium occidentale), Pecan Nuts (Carya illinoensis (Wangenh.) K. Koch), Brazil nuts (Bertholletia excelsa), pistachio (Pistacia vera), Queensland Nut (Macadamia ternifolia) and products thereof	No
Celery and products thereof	No
Mustard and products thereof	No
Sesame seeds and products thereof	No
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO <sub>2</sub>	No
Lupin and products thereof	No
Molluscs and products thereof	No

Date: 15/04/2025