

# Lyofast MW 039 T

## Description

**Lyofast MW 039 T** consists of undefined strains of *Lactococcus lactis* ssp. *cremoris* and *Lactococcus lactis* ssp. *lactis*, and defined strains of *Lactococcus lactis* ssp. *lactis* biovar. *diacetylactis* and *Leuconostoc* ssp..

Lyofast MW 039T ensures a uniform and controlled production of sour cream like Smetana and fermented milk. Furthermore Lyofast MW 039 T can be used in the production of fresh cheese, soft cheese, semi-hard cheese, and quark cheese like Tvorogh. Lyofast MW 039 T has fast citrate fermentation.

## Application

Sprinkle the culture powder directly into process milk under aseptic conditions ensuring that the culture is well dispersed by gentle stirring. The following may be used as inoculation guidelines:

Product	UC/100 l	Product	UC/100 l
Fresh cheese	0.5-2.0	Soft cheese	0.7-2.0
Fermented milk	1.0-3.0	Semi-hard cheese	1.0-4.0
Sour cream/Crème fraiche	1.0-4.0	Quark	0.5-2.0

## Rotation

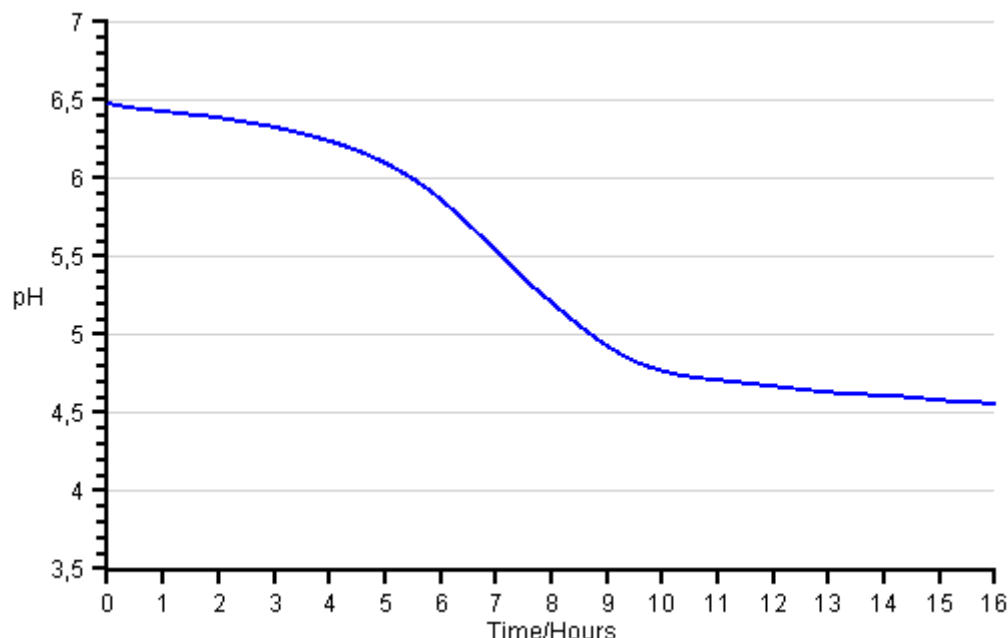
The recommended rotation is available upon request.

## Acidification information

Standardised laboratory acidification test is conducted in milk powder, reconstituted at 9%, at defined temperature.

Acidification profile: inoculation level corresponding to 1 UC per 100 litres milk.

Standard activity: expressed as temperature/time/pH relations: 32°C/8 hours/pH 5.2 ± 0.1.



## Culture information

Data are obtained under standardised laboratory conditions, and consequently, should be considered as guidelines.

Optimal temperature for growth	25-35°C	Scalding temperature	Max. 39°C
Acidification capability	pH 4.5	Gas production/citrate/urea	+++

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<b>Storage</b>	Unopened pouches should be kept below -17°C.	
<b>Package data</b>	The freeze-dried culture is packed in waterproof and airproof aluminium pouches. The packaging material is food grade.	
<b>Shelf life</b>	18 months when stored below -17°C.	
<b>Heavy metal specification</b>	Pb (lead)	< 1 ppm
	Hg (mercury)	< 0.03 ppm
	Cd (cadmium)	< 0.1 ppm

\* Analysed on regular basis.

<b>Microbiological specification</b>	<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 M02 (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 M03 (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 21528-1-2; (4)ISO11866-1-2/IDF 170-1-2; (5)ISO 11290-1-2; (6)ISO 6611/IDF 94; (7)ISO 6785/IDF 93.

**GMO** Sacco microorganisms are not genetically modified (GMO) in accordance with the European Directive 2001/18/EC. The strains are isolated from natural sources. In accordance with Regulation (EC) No. 1829/2003 and Regulation (EC) No. 1830/2003 this product does not require labelling with regard to the use of genetically modified organisms.

**Allergens** The raw materials used are generally based on dairy ingredients. All materials are free of the following components and their derivatives: cereals containing gluten, crustaceans, eggs, fish, peanuts, soybeans, nuts, celery, mustard, sesame seeds, shellfish, lupine, molluscs, sulphur dioxide and sulphites.

**Safety information** Material Safety Data Sheet available on [www.saccosystem.com](http://www.saccosystem.com).

**Certificate** Lot certificate available upon request.

**Certifications** Sacco S.r.l. is UNI EN ISO 9001:2008 certified since 1998, ISO 22000:2005 and FSSC 22000 certified since 2014. Sacco cultures are generally Kosher and Halal approved except for surface ripening cultures.

**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.