

Lyofast MW 039 N

Technical Data Sheet

General information

Description

Lyofast MW 039 N is a freeze-dried culture; it consists of undefined strains of *Lactococcus lactis* ssp. *cremoris*, *Lactococcus lactis* ssp. *lactis* and *Lactococcus lactis* ssp. *lactis* biovar. *diacetylactis*, and *Leuconostoc mesenteroides* and *Leuconostoc pseudomesenteroides*. Lyofast MW 039 N ensures a uniform and controlled production of semi-hard round eyed cheese, and fermented milk products, like set crème fraiche, where not too fast and high gas formation and nice aroma formation are wanted.

Lyofast MW 039 N has slow citrate fermentation at 32 °C (89.6 °F).

Application

Please note that the content of each pouch is intended for single use only. Specifically, culture performance cannot be guaranteed if the blended culture is divided and used in smaller portions. Furthermore, we suggest the entire culture is added directly into the process substrate, under aseptic conditions, and it is ensured 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
Semi-hard cheese	1.0-4.0	Fermented milk	0.5-2.0
Sour cream/Crème fraiche	1.0-4.0		

Rotation

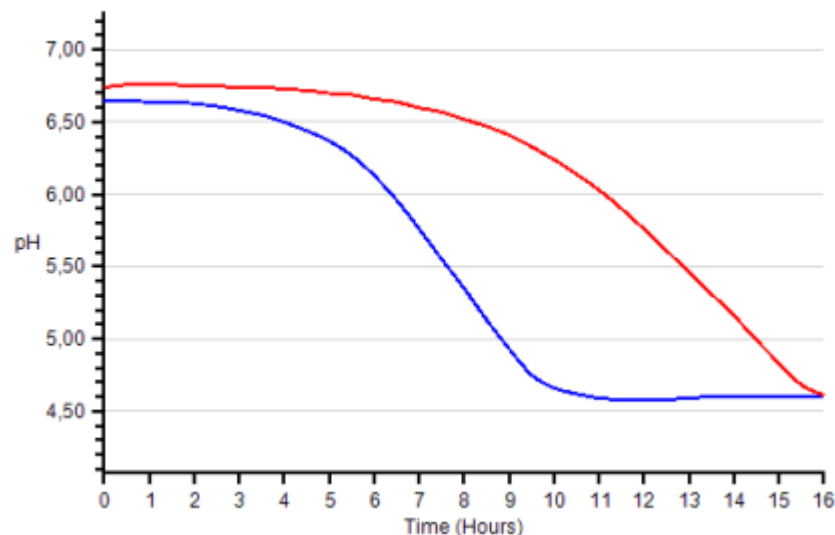
The recommended rotations are Lyofast MW 030 N, MW 031 N and MW 036 N.

Culture Information

Standardized laboratory acidification tests performed in 9% reconstituted skim milk, heat-treated at 90 °C (194 °F) for 20 minutes.

Standard QC acidification release performed with 1 UC / 100 L milk at 32 °C (89.6 °F) in 8 hours: pH 5.30 ± 0.15.

The red line represents the acidification profile at 22 °C (71.6 °F).



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

Trait	Result
Optimal temperature for growth	25-35 °C (77-95 °F)
Scalding temperature	Max. 39 °C (102.2 °F)
Acidification capability	pH 4.50

Microbiological specifications

Assay	Result	Method (Reference)
<i>Bacillus cereus</i>	< 100 CFU/g	M10 (ISO 7932)
Coagulase positive staphylococci*	< 10 CFU/g	M11 (ISO 6888-1-2)
Enterobacteriaceae	< 10 CFU/g	M02 (ISO 21528-1-2-3)
<i>Escherichia coli</i>	< 1 CFU/g	M27 (ISO 11866-1-2/IDF 170)
<i>Listeria monocytogenes</i> *	Not detected in 25 g	M13 (ISO 11290-1-2)
Yeast and mould	< 10 CFU/g	M03 (ISO 6611/IDF 94)
<i>Salmonella</i> spp.*	Not detected in 25 g	M12 (ISO 6785/IDF 93)

* Analysed on regular basis. Analytical methods are available upon request.

Safety information

Heavy metal analysis

Heavy metal*	Amount (ppm)
Pb (lead)	< 1 ppm
Hg (mercury)	< 0.03 ppm
Cd (cadmium)	< 0.1 ppm

*Analyzed on a regular basis.

Safety sheet

This product is not hazardous; therefore provision of a Safety Data Sheet (SDS) is not mandatory (REACH Art. 31).

A Safety Information Data Sheet has been made as a voluntary presentation of certain information that may assist the user in the handling. The safety information is available upon request.

GMO status

Sacco organisms are not genetically modified (GMO), in accordance to the European Directive 2001/18/EC.

This product does not require labelling with regard to the use of GMO, in accordance to Regulation (EC) No. 1829/2003, and Regulation (EC) No. 1830/2003.

Allergens

The raw materials used are free of the following components and their products thereof: cereals containing gluten, crustaceans, eggs, fish, peanuts, soybeans, nuts, celery, mustard, sesame seeds, sulphur dioxide and sulphite, lupin and molluscs.

This product contains MILK.

The list of allergens is in compliance with Regulation (EC) 1169/2011.

BSE/TSE status

This product is considered safe with respect to bovine spongiform encephalopathy (BSE) or transmissible spongiform encephalopathies (TSEs) transmissions in accordance to Regulation EMA 410/01 rev. 3.

Other information

Colorants

This product does not contain added colorants, in accordance to Regulation (EC) 1333/2008.

Packaging information

The freeze-dried culture is packaged inside waterproof and airproof pouches, consisting of three layers (in order, going inwards): polyester, aluminium, and polyethylene.
The packaging material used is food grade.

Storage and shelf-life

Cultures should be preferably stored, at -18 °C (-0.4 °F), or below.
Under these conditions and in the original sealed package, the shelf-life of the product is 18 months.

Certificate of analysis

Lot's certificate of analysis is available upon request.

Certifications

General

Sacco s.r.l. is ISO 22000 and FSSC 22000 certified since 2014. Certificates are available in the web site www.saccosystem.com.

Kosher

Sacco cultures are generally Kosher approved. Please consult Certificates that are available in the web site www.saccosystem.com.

Halal

Sacco cultures are generally Halal approved. Please consult Certificates that are available in the web site www.saccosystem.com.

Service and technical support

This product complies the Russian GOST 34372-2017 standard.
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

The information provided is to the best of our knowledge true, and given in good faith. No guarantee against patent infringement is implied or inferred.
This may not be the most updated version of the TDS. For the latest version of this document, please visit our website or contact your distributor.