

# Lyofast DWY 11

## Description

**Lyofast DWY 11** consists of specifically selected strain of *Lactococcus lactis* ssp. *lactis* biovar. *diacetylactis*.

Lyofast DWY 11 ensures a uniform and controlled flavour and gas production in fermented milk, fresh and semi-hard cheese in which fast citrate fermentation is requested.

## 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
Sour cream/Crème fraîche	0.1-0.4	Soft cheese	0.1-0.4
Semi-hard cheese	0.05-0.2	Fresh cheese	0.1-0.4

## Rotation

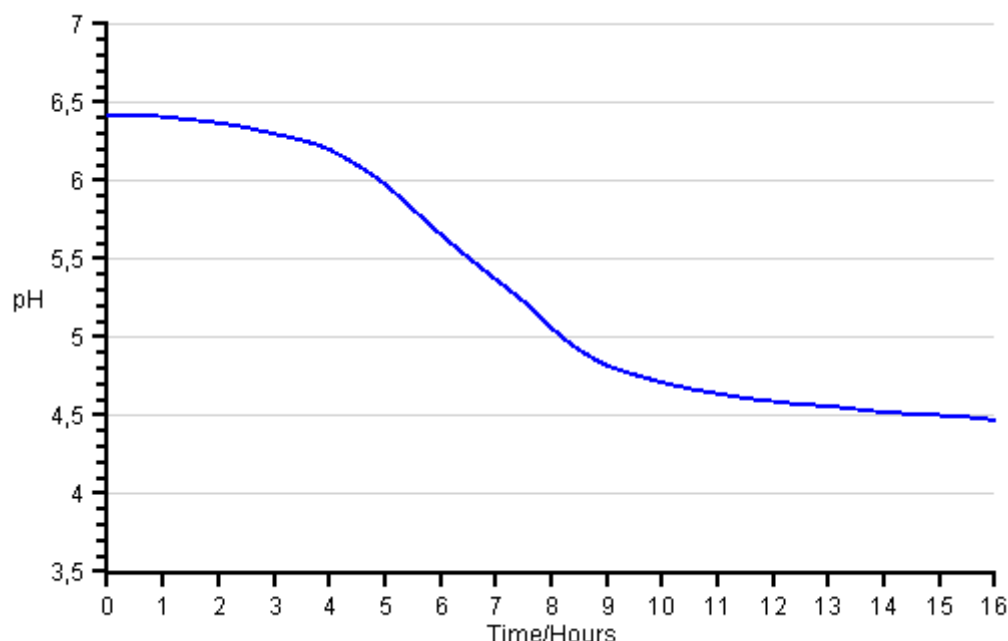
The recommended rotation is Lyofast DWY 16.

## 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/7.5 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	22-32°C	Scalding temperature	Max. 42°C
Acidification capability	4.4	Gas production/citrate/urea	+++
Diacetyl production	+++		

## Storage

Unopened pouches should be kept below -17°C.

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<b>Package data</b>	The freeze-dried culture is packed in waterproof and airtight 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.		
<b>GMO</b>	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.		
<b>Allergens</b>	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.		
<b>Safety information</b>	Material Safety Data Sheet available on <a href="http://www.saccosystem.com">www.saccosystem.com</a> .		
<b>Certificate</b>	Lot certificate available upon request.		
<b>Certifications</b>	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.		
<b>Service</b>	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.		
<b>Liability</b>	This information is based on our knowledge trustworthy and presented in good faith. No guarantee against patent infringement is implied or inferred.		