

## Lyofast Y 456 B

### Description

**Lyofast Y 456 B** consists of specifically selected strains of a mild acidifying *Lactobacillus delbrueckii* ssp. *bulgaricus* and of a fast acidifying *Streptococcus thermophilus* which produces EPS enhancing viscosity, to ensure a uniform and controlled production of very mild set and stirred yoghurt with high viscosity.

### 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
Yoghurt, short set	2.0-3.0	Yoghurt, long set	0.5-1.0

### Rotation

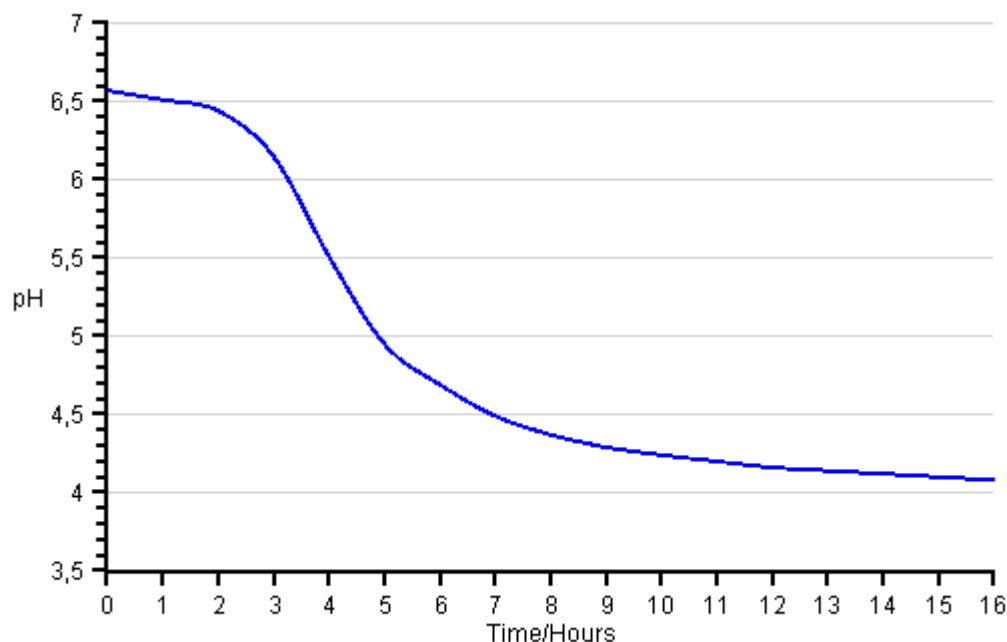
The recommended rotations are Y 450 B/Y 452 B.

### 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: 43°C/7 hours/pH 4.5 ± 0.15.



### Culture information

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

Optimal temperature for growth	43 °C	Urease activity	+
Acidification capability	pH 4.0	Texture formation	7 ± 1 sec/g
Aroma formation for yoghurt	+(+)	Post-acidification	Δ pH 0.3

### Storage

Unopened pouches should be kept below -17°C.

### Package data

The freeze-dried culture is packed in waterproof and airproof aluminium pouches. The packaging material is food grade. Lyofast Y 456 B is available in 10 and 50 UC.

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**Shelf life** 18 months when stored below -17°C.

**Heavy metal specification**

Pb (lead)	< 1 ppm
Hg (mercury)	< 0.03 ppm
Cd (cadmium)	< 0.1 ppm

\* Analysed on regular basis.

**Microbiological specification**

<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 M2 (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 M3 (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** The microbial strains are not genetically modified (GMO) in accordance with the European Directive 2001/18/EC. The strains are isolated from natural sources. The raw materials used are also GMO free in accordance with Regulation (EC) No. 1829/2003 and Regulation (EC) No.1830/2003. Statement available upon request.

**Allergens** The raw materials used are generally based on dairy ingredients. All materials are free of the following components and their derivatives: peanut, tree nut, sesame, egg, fish, shellfish, mollusc, crustacean, sulphite, cereals containing gluten, celery, mustard, soy and lupine. Statement available upon request.

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

**Certificate** Lot certificate available upon request.

**ISO Kosher approval** 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 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.