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CENTRO SPERIMENTALE DEL LATTE

PRODUCT DESCRIPTION

JOINTEC E RS

Description

Concentrate freeze-dried starter culture for direct inoculation of milk and milk bases.
Yoghurt defined strain cultures standardized for acidification-viscosity and final acidity.

Composition

Streptococcus thermophilus 95%
Lactobacillus delbruekii spp. bulgaricus 5%
* Percentage for information only

Main applications

Jointec E RS culture is primarily used for the production of traditional, mild yoghurt and fermented milk

Dosage

Recommended inoculation rate depends on technological parameters and Milk activity:

Only for information

Stirred yoghurt 4 DOSI/1000-2000L

Drinking yoghurt 4 DOSI/1000-2000L

Set yoghurt 4 DOSI/1000-2000L

Instructions for use

Remove the cultures from cool room just prior to use.

Add directly to the manufacturing milk as soon as the first agitation blades of the vat are covered with milk.

Important recommendations:

Avoid foam and air introduction in the milk

Prolonged exposure at room temperature will reduce performances.

If the product formed a solid mass, it should be discarded.

Temperature

Jointec E RS is usually used from 36 to 44 °C depending on process production parameters (time, product characteristics..)

For more information, please contact Technical Staff

Packaging size

2 Dosi

4 Dosi

10 Dosi

Different dosage if required

Packaging

Three-layer thick pouches (polyethylene-aluminium-polyester)
The following information is printed on each pouch:

Product name

Pack size Dosi

Batch number

Best before

Shipment

Box containing 50 pouches

Properties

Jointec E RS contains defined strains blended for efficient, reliable and controllable acid development.

Jointec E RS provides precise and reproducible process time.
The strains composing the range have been selected for their fast acidification.

Jointec E RS culture contains exopolysaccharide producing strains that enable a smooth and thick texture

The yoghurt produced has mild flavour and low post-acidification during shelf life, high viscosity levels, no water release when consumed.

Possibility various combinations of probiotic strains CSL (Bifidobacteria spp.- L.acidophilus- L. casei)

OGM status:

Jointec E RS product does not contain GMO (Genetically Modified Organism)

Additional information:

Company Quality System ISO 9001:2008 certified

Storage - Shelf life

Store at a temperature $\leq +8^{\circ}\text{C}$, the shelf life is 18 months from production date.

Store at $\leq -18^{\circ}\text{C}$, the shelf life is 24 months from the production date.

Halal status:

JOINTEC E RS is Halal approved

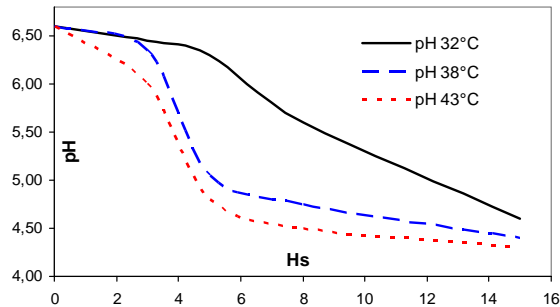
JOINTEC E RS

Activity Specification

Temperature	38°C
Time	15 h
Dosage	4 D / 2000 L
Delta pH after 15 h	2,20 ± 0,10

JOINTEC E RS

Test 32° - 38° - 43°C



Starter medium Skimmed milk powder 10% D.M. past.90°C x 20', pH 6,60

Dosage 4 Dosi/2000 L

Warning The activities showed in the graph are referred to lab trials and are for your information only

Microbiological specifications

	Standard values	Methods and References	
Coliforms	<10 cfu/g	CSL SOP-CQ 097	ISO 5541/1
Enterococci	<1000 cfu/g	CSL SOP-CQ 103	
Yeasts and Moulds	<10 cfu/g	CSL SOP-CQ 099	ISO 6611
Staphylococcus aureus*	assente-absent-absence/g	ISO 6888-2	
Salmonella spp.*	assente-absent-absence/25g	ISO 6579	
Listeria monocytogenes*	assente-absent-absence/25g	ISO 11290-1	

*: Analyses carried out on a regular basis

List of allergens

DIR 2007/68/CEE

Allergen	Present	Absent
Milk and products thereof	X	
Eggs and products thereof		X
Peanuts and products thereof		X
Soybeans and products thereof		X
Cereals containing glutens and products thereof		X
Mustard and products thereof		X
Sulphur dioxide and sulphites		X
Celery and products thereof		X
Fish, crustaceans, molluscs thereof		X
Sesame seeds and products thereof		X
Nuts i.e. almond, hazelnut, walnut, etc and products thereof		X
Lupin and products thereof		X