

LH-02

Product Description:	Freeze-dried lactic acid bacteria for direct inoculation of milk at the dairy factory. LH-02 is an association of high-concentrate individual strains of Lactobacillus Helveticus.		
Directions for use:	Take the culture from the stock and inoculate it directly into the vat following the dosage established by the cheese maker.		
Storage and Shelf-life:	At least 24 months from the manufacture date if stored in original container at +4°C max.		
Type and size:	Food grade heat sealed bags available in doses for 50 U, 200 U, 500 U in packs of 10 pieces.		
Microbiological characteristics:	Staphilococcus coag. Positive	<10	cfu/g
	Enterobacteriaceae	<10	cfu/g
	Yeasts and Moulds	<20	cfu/g
	Listeria Monocytogenes	absent in	25 g
	Salmonella SPP	absent in	25 g
Specifications:	Inoculation:	1/100	U/l
	Temp.:	+37	°C
	Fermentation conditions:	reconstituted sterilized milk (20 minutes at 110°C) standardized to pH 6.6	
	Delta pH:	1.5	
	Time:	≤ 6	hrs
GMO information:	Based on the informations received from suppliers of raw materials, this product does not contain GMOs and does not contain GM labelled raw materials produced from GMOs, as defined under the Regulations 1829/2003 and 1830/2003 of the European Union legislation.		
H.A.C.C.P. and Traceability:	Food.com ensures the proper management of products, observing the Internal Control Plan (HACCP) and the batch traceability procedures.		
Usage:	Suitable for different kind of cheeses, used alone or in combination with other cultures.		

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	Allergens	Specifications
NO	Cereals containing gluten	
NO	Crustaceans and products thereof	
NO	Eggs and products thereof	
NO	Fish and products thereof	
NO	Peanuts and products thereof	
NO	Soybeans and product thereof	
YES	Milk and product thereof	Lactose
NO	Nuts and products thereof	
NO	Celery and product thereof	
NO	Mustard and products thereof	
NO	Sesame and product thereof	
NO	Mollusks and product thereof	
NO	Lupine and products thereof	
NO	SO ₂ >10mg/kg	

Safety information: Safety sheets available upon request.

Certifications available: FSSC 22000

Service: Please contact us for directions and instructions for using our products.

ACIDIFICATION CURVE

