

Lyofast SB 108

Description **Lyofast SB 108** consists of a specifically selected salt-tolerant strain of *Brevibacterium linens* to ensure a uniform and controlled surface treatment in the production of pressed and soft cheese with an orange appearance. Lyofast SB 108 is not so sensitive to lower pH than other *B. linens* strains and the growth results in very fast development of an orange pigment that will cover the cheese. Thereby Lyofast SB 108 contributes to the ripening process as well as the characteristic colouring of the cheese. Due to high proteolytic and medium lipolytic activity the ripening and aroma of the cheese is enhanced especially if Lyofast SB 108 is used together with Lyofast SS 1 (*Staphylococcus succinus*). Generally a blend of surface ripening cultures is recommendable.

Application Hydrate the culture powder in water under aseptic conditions for approx. 30 minutes ensuring that the culture is well dispersed by gentle stirring from time to time. The suspension might be used for inoculation into the milk before rennet is added, to be sprayed onto the surface of the cheese, for dipping the cheese into or smeared/washed the cheese with.

The following may be used as inoculation guidelines with 1 dose being 10¹¹ CFU:

Surface ripened cheese (in milk): 0.1-1.0 dose/100 l milk
 Surface ripened cheese (surface): 2.0-15.0 doses/l solution

Culture information Data, reported on this document, are obtained under standardised laboratory conditions.

Storage Unopened pouches should be kept at or below -18°C.

Package data The freeze-dried culture is packed in waterproof and airproof aluminium pouches. Lyofast SB 108 is available in 50 doses with 1 dose being 10¹¹ CFU.

Shelf life 12 months when stored at or below -18°C. The shelf life includes up to 14 days of shipment at temperatures below 30°C.

Heavy metal specification

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

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)
Foreign 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 215281-2; (4)ISO 11866-1-2/IDF 170-1-2; (5)ISO 11290-1-2; (6)ISO 6611/IDF 94; (7)ISO 6785/IDF 93;

GMO The yeast strains are not genetically modified (GMO) in accordance with the European Directive 90/220/EEC. 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) 1830/2003. Statement available upon request.

Allergens The raw materials used are generally based on dairy ingredients. All materials are free

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of the following components and their derivatives: peanut, tree nut, sesame, egg, fish, shellfish, mollusc, crustacean, sulphite, wheat, celery, mustard, soy and lupine.
Statement available upon request.

Safety information Material Safety Data Sheet available on www.saccosrl.it

Certificate Lot certificate available upon request.

ISO Sacco S.r.l. is UNI EN ISO 9001:2008 certified since 1998, ISO 22000:2005 and FSSC
Kosher approval 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.