

# Lyofast YHL 092 F

## Technical Data Sheet

### General information

#### Description

Lyofast YHL 092 F consists of specifically selected strains of *Streptococcus thermophilus*, *Lactobacillus delbrueckii* ssp. *bulgaricus*, *Lactobacillus delbrueckii* ssp. *lactis* and *Lactobacillus helveticus*.

Lyofast YHL 094 F ensures a uniform and controlled production of semi-hard and hard cheese.

#### 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
Semi-hard cheese	1.0-2.0	Hard cheese	1.0-2.0

#### Rotation

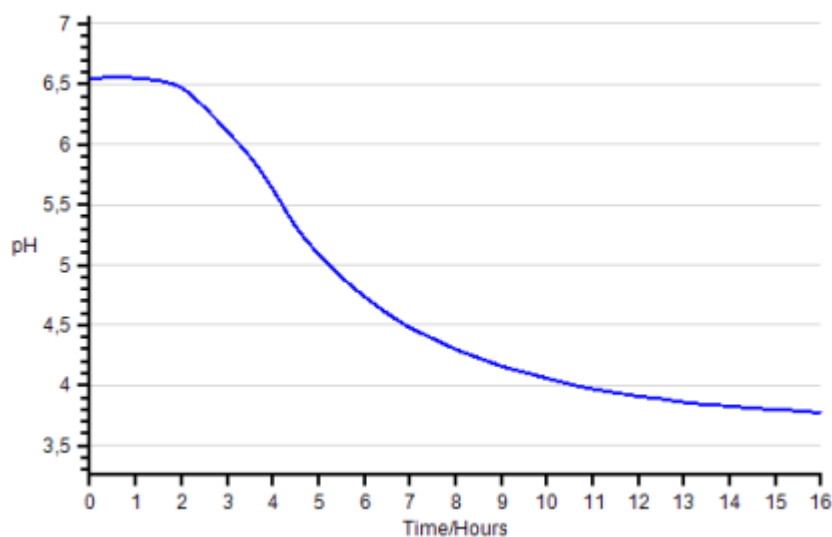
The recommended rotations are Lyofast YHL 094 F/YHL 096 F.

#### Culture Information

Standardised laboratory acidification test is conducted in milk powder, reconstituted at 9%.

Acidification profile: inoculation level corresponding to 1 UC per 100 litres of milk.

Standard activity: expressed as time/pH relations: 4.5 hours/pH 5.3  $\pm$  0.15 at 45 °C (113 °F).



#### Technical Information

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

Trait	Result
Optimal temperature for growth	43 °C (109.4 °F)
Scalding temperature	Max. 55 °C (131 °F)
Acidification capability	pH 3.7
Proteolytic activity for cheese	++
Gas production/citrate/urea	+

## Microbiological specifications

Assay	Result	Method (Reference)
<i>Bacillus cereus</i>	< 100 CFU/g	M10 (ISO 7932)
Coagulase positive staphylococci*	< 10 CFU/g	M11 (ISO 6888-1-2)
Enterobacteriaceae	< 10 CFU/g	M02 (ISO 21528-1-2-3)
<i>Escherichia coli</i>	< 1 CFU/g	M27 (ISO 11866-1-2/IDF 170)
<i>Listeria monocytogenes</i> *	Not detected in 25 g	M13 (ISO 11290-1-2)
Yeast and mould	< 10 CFU/g	M03 (ISO 6611/IDF 94)
<i>Salmonella</i> spp.*	Not detected in 25 g	M12 (ISO 6785/IDF 93)

\* Analysed on regular basis. Analytical methods are available upon request.

## Safety information

### Heavy metal analysis

Heavy metal*	Amount (ppm)
Pb (lead)	< 1 ppm
Hg (mercury)	< 0.03 ppm
Cd (cadmium)	< 0.1 ppm

\*Analyzed on a regular basis.

### Safety sheet

This product is not hazardous; therefore provision of a Safety Data Sheet (SDS) is not mandatory (REACH Art. 31).

A Safety Information Data Sheet has been made as a voluntary presentation of certain information that may assist the user in the handling. The safety information is available upon request.

### GMO status

Sacco organisms are not genetically modified (GMO), in accordance to the European Directive 2001/18/EC.

This product does not require labelling with regard to the use of GMO, in accordance to Regulation (EC) No. 1829/2003, and Regulation (EC) No. 1830/2003.

### Allergens

The raw materials used are free of the following components and their products thereof: cereals containing gluten, crustaceans, eggs, fish, peanuts, soybeans, nuts, celery, mustard, sesame seeds, sulphur dioxide and sulphite, lupin and molluscs.

**This product contains MILK.**

The list of allergens is in compliance with Regulation (EC) 1169/2011.

### BSE/TSE status

This product is considered safe with respect to bovine spongiform encephalopathy (BSE) or transmissible spongiform encephalopathies (TSEs) transmissions in accordance to Regulation EMA 410/01 rev. 3.

## Other information

### Colorants

This product does not contain added colorants, in accordance to Regulation (EC) 1333/2008.

### Packaging information

The freeze-dried culture is packaged inside waterproof and airproof pouches, consisting of three layers (in order, going inwards): polyester, aluminium, and polyethylene.

The packaging material used is food grade.

### Storage and shelf-life

Cultures should be preferably stored, at -18 °C (-0.4 °F), or below.

Under these conditions and in the original sealed package, the shelf-life of the product is 18 months.

## Certificate of analysis

Lot's certificate of analysis is available upon request.

## Certifications

### General

Sacco S.r.l. is ISO 22000:2005 and FSSC 22000 certified since 2014. Certificates are available in the web site [www.saccosystem.com](http://www.saccosystem.com).

### Kosher

Sacco cultures are generally Kosher approved. Please consult Certificates that are available in the web site [www.saccosystem.com](http://www.saccosystem.com).

### Halal

Sacco cultures are generally Halal approved. Please consult Certificates that are available in the web site [www.saccosystem.com](http://www.saccosystem.com).

## Service and technical support

This product complies the Russian GOST 34372-2017 standard.  
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

The information provided is to the best of our knowledge true, and given in good faith. No guarantee against patent infringement is implied or inferred.  
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