

# Lyofast MT 092 FET

## Description

**Lyofast MT 092 FET** consists of specifically selected strains of *Streptococcus thermophilus*, *Lactococcus lactis* ssp. *lactis*, *Lactococcus lactis* spp. *lactis* biovar *diacetylactis*, *Lactobacillus delbrueckii* ssp. *lactis*, *Lactobacillus helveticus* and *Leuconostoc* spp. Lyofast MT 092 FET ensures a uniform and controlled production of Alp/mountain/"Berg" cheese, both semi-hard cheese such as Rachlette or Tilsit and hard cheese such as Appenzeller, Gruyere or Greyerzer.

## 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	1.0-3.0	Hard cheese	0.8-2.5

## Rotation

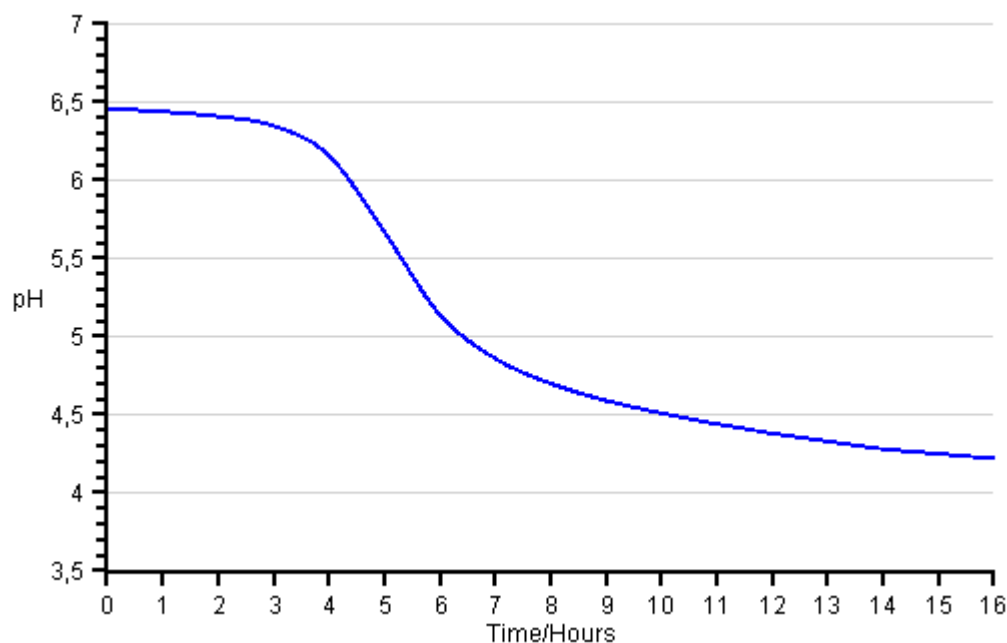
The recommended rotation is Lyofast MT 096 FET

## 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: 37°C/6.5 hours/pH 5.2 ± 0.15.



## Culture information

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

If the cheese should have mesophilic character the recommended scalding temperature is 41°C+/- 2°C, whereas the thermophilic part of the culture can be used for scalding up to 51°C+/-2°C

Optimal temperature for growth	30-37 °C	Diacetyl production	+
Acidification capability	pH 4.2	Gas production/citrate/urea	++
Scalding temperature	Max.43°C/53°C		

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<b>Storage</b>	Unopened pouches should be kept below -17°C.		
<b>Package data</b>	The freeze-dried culture is packed in waterproof and airproof aluminium pouches. The packaging material is food grade. Lyofast MT 092 FET is available in 10 and 50 UC.		
<b>Shelf life</b>	18 months when stored below -17°C.		
<b>Heavy metal specification</b>	Pb (lead)	< 1 ppm	
	Hg (mercury)	< 0.03 ppm	
	Cd (cadmium)	< 0.1 ppm	
	* Analysed on regular basis.		
<b>Microbiological specification</b>	<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 spp</i> *	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)ISO 11866-1-2/IDF 170-1-2; (5)ISO 11290-1-2; (6)ISO 6611/IDF 94; (7)ISO 6785/IDF 93;		
<b>GMO</b>	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.		
<b>Allergens</b>	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.		
<b>Safety information</b>	Material Safety Data Sheet available on <a href="http://www.saccosrl.it">www.saccosrl.it</a>		
<b>Certificate</b>	Lot certificate available upon request.		
<b>ISO Kosher approval</b>	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.		
<b>Service</b>	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.		
<b>Liability</b>	This information is based on our knowledge trustworthy and presented in good faith. No guarantee against patent infringement is implied or inferred.		