

Lyofast BGP 1

Technical Data Sheet

General information

Description

Lyofast BGP 1 consists of a single strain of *Lactobacillus paracasei*.

Lyofast BGP 1 may be applied in generic probiotic products; as well as it can be used, as a non-starter culture, in the production of fermented milk products and in the production of both cheese and meat products.

Lyofast BGP 1 increases flavour intensity and control the secondary non-lactic acid bacteria flora also in pasta filata cheese.

Application

Please note that the entire culture must be used at one time.

Specifically, culture performance cannot be guaranteed if the blended culture is divided and used in smaller portions. Furthermore, we suggest the entire culture is added directly into the process substrate, under aseptic conditions, and it is ensured the culture is well dispersed by gentle stirring.

The following may be used as inoculation guidelines:

| Product | Dose/100 L | Product | Dose/100 L |
|---------------------------------------|------------|--|------------|
| Semi-hard cheese | 1.0-10.0 | Hard cheese | 1.0-10.0 |
| Soft cheese (in milk) | 1.0-10.0 | Fresh cheese | 1.0-10.0 |
| Fermented milk, thermophilic long set | 1.0-10.0 | Fermented milk, thermophilic short set | 1.0-10.0 |
| Fermented milk, mesophilic | 1.0-10.0 | Yoghurt, long set | 1.0-10.0 |
| Yoghurt, short set | 1.0-10.0 | | |

Technical Information

Inoculation guideline for dairy application: sprinkle the culture powder directly into process milk under aseptic conditions ensuring that the culture is well dispersed by gentle stirring.

1 dose is 10^{11} CFU and inoculated in 100 liters of milk it gives approx. 10^6 CFU/ml milk.

Inoculation guideline for meat application: sprinkle the culture powder directly into the meat during chopping together with a Lyocarni starter culture. 5 doses of BGP 1 per 100 kg of meat gives approx. 5×10^6 CFU/g.

| Trait | Result |
|--------------------------------|------------------------|
| Optimal temperature for growth | 34-40 °C (93.2-104 °F) |

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) |
|--------------|--------------|
|--------------|--------------|

| | |
|-----------|-----|
| Lead (Pb) | < 1 |
|-----------|-----|

| | |
|--------------|--------|
| Mercury (Hg) | < 0.03 |
|--------------|--------|

| | |
|--------------|-------|
| Cadmium (Cd) | < 0.1 |
|--------------|-------|

**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.** Milk free lots might be available upon request. 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 and FSSC 22000 certified since 2014. Certificates are available in the web site www.saccosystem.com.

Kosher

Sacco cultures are generally Kosher approved. Please consult Certificates that are available in the web site www.saccosystem.com.

Halal Sacco cultures are generally Halal approved. Please consult Certificates that are available in the web site 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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