

Lyofast MOS 052 A

Technical Data Sheet

General information

Description

Lyofast MOS 052 A is a freeze-dried direct inoculation starter culture containing selected strains of:

- *Lactococcus lactis* ssp. *lactis*;
- *Lactococcus lactis* ssp. *cremoris*;
- *Streptococcus thermophilus*.

Phage Alternatives

The recommended rotations are Lyofast MOS 054 A and Lyofast MOS 056 A.

Application and performance

Lyofast MOS 052 A is normally used in the production of fresh cheese, soft cheese and semi-hard cheese. Lyofast MOS 052 A can also be used in combination with *Propionibacterium* or citrate-fermenting *Lactobacillus* cultures for the production of cheeses with round eyes.

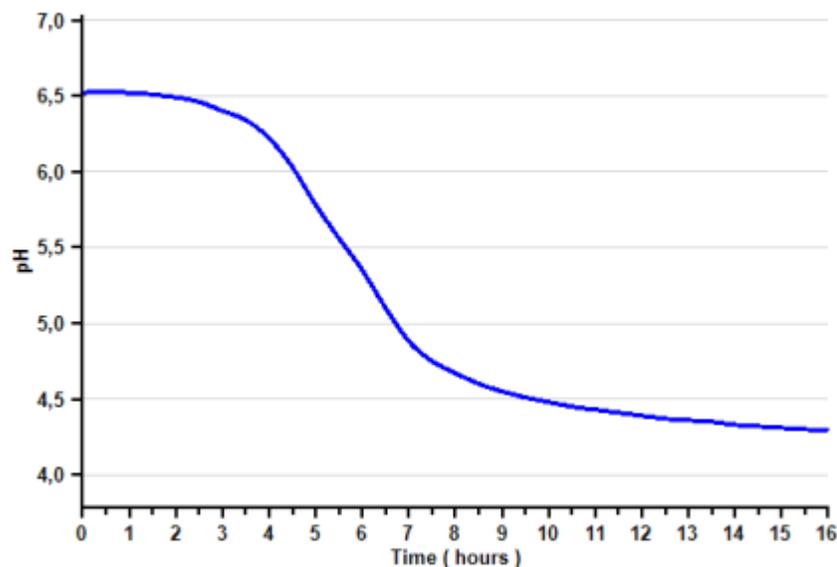
Inoculation guidelines

Recommended dosage range:

Product	UC / 100 L	Product	UC / 100 L
Fresh cheese	0.5-2.0	Soft cheese	1.0-5.0
Semi-hard cheese	0.5-1.0		

Culture Information

Standardized laboratory acidification tests performed in 9% reconstituted skim milk, heat-treated at 90 °C (194 °F) for 20 min. Standard QC acidification release performed with 1 UC / 100 L milk at 34 °C (93.2 °F) in 6h 00min: pH 5.36 ± 0.15.



Usage Please note that the content of each pouch is intended for single use only. 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.

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)

*Analyzed on a 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 with the European Directive 2001/18/EC.

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

Allergens

This product is free from 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) No. 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 with Regulation EMA 410/01 rev.3.

Other information

Colorants

This product does not contain added colorants, in accordance with Regulation (EC) No. 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 on the website www.saccosystem.com.

Kosher

Sacco cultures are generally Kosher approved. Please consult certificates that are available on the website www.saccosystem.com.

Halal

Sacco cultures are generally Halal approved. Please consult certificates that are available on the website 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. This may not be the most updated version of the TDS. For the latest version of this document, please visit our website or contact your distributor.