

# Lyofast YHL 092 F

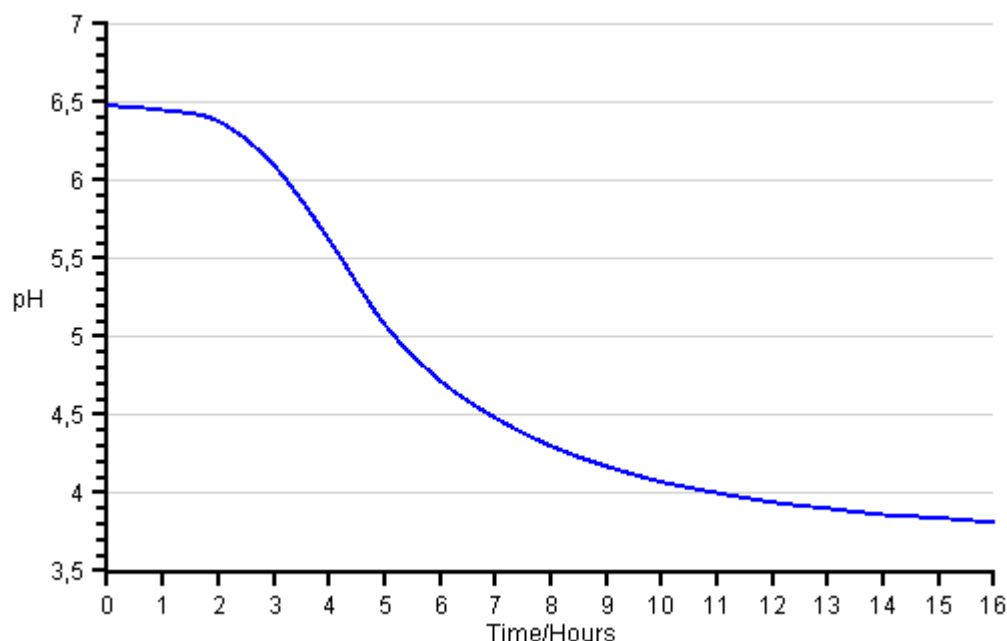
**Description** Lyofast YHL 092 F consists of specifically selected strains of *Streptococcus thermophilus* and *Lactobacillus delbrueckii* ssp. *bulgaricus*, *Lactobacillus delbrueckii* ssp. *lactis*, and *Lactobacillus helveticus* to ensure a uniform and controlled production of semi-hard and hard 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
Mozzarella / pasta filata	1.0-2.0		

**Rotation** The recommended rotation is YHL 094 F/YHL 096 F.

**Acidification information** Standardised laboratory acidification test is conducted in milk powder, reconstituted at 10%, at defined temperature.  
Acidification profile: inoculation level corresponding to 1 UC per 100 litres milk.  
Standard activity: expressed as temperature/time/pH relations: 45°C/4.5 hours/pH 5.3 ± 0.15.



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

Optimal temperature for growth	43 °C	Scalding temperature	55°C
Acidification capability	pH 3.8	Proteolytic activity for cheese	++
Gas production/citrate/urea	+		

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

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<b>Package data</b>	The freeze-dried culture is packed in waterproof and airproof aluminium pouches. Lyofast YHL 092 F is available in 10 and 50 UC.		
<b>Shelf life</b>	12 months when stored at or below 4°C, 18 months when stored at or below -18°C. The shelf life includes up to 14 days of shipment at temperatures below 30°C.		
<b>Heavy metal specification</b>	Pb (lead)	< 1 ppm	
	Hg (mercury)	< 0.03 ppm	
	Cd (cadmium)	< 0.1 ppm	
<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 215281-2; (4)ISO11866-1-2/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 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.		
<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, wheat, 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.		