



LACMON TS 5

Description Lacmon TS 5 is a growth medium suitable for producing bulk starter with thermophilic

bacteria. It is composed of dried milk derivates, mineral salts, and vitamins especially

to enhance growth of these types of bulk starter cultures.

Application Dissolve Lacmon TS 5 in water following the dosage indication on the package and mix

well to obtain a homogeneous solution. Pasteurization suggested at 80℃ for 10'. After pasteurization pH is about 6.80. Cool to inoculum temperature and add the starter

culture, keep at 45℃. In 5/6 hours pH drops around 4.40-4.50.

Dosage Reconstitute the cultural medium at 5-10% in water.

Keep the bag in a dried fresh place. Storage

Bags to 10/25 kg are packed in waterproof and air proof paper/PET doy/pack. The Package data

packaging material is food grade.

Shelf life The product's characteristics stay unchanged for 18 months, if it has been kept in a dried fresh

place.

Microbiological specification

Coagulase positive staphylococci <10 CFU/g Enterobacteriaceae <10 CFU/g <30000 CFU/q **TVC**

Listeria monocytogenes Not detected in 25 g Moulds & yeasts <50 CFU/g Salmonella spp Not detected in 25 g

Method: Sacco M11(2) Method: Sacco M2 (3) Method: Sacco M27 (4) Method: Sacco M13 (5)

Method: Sacco M10 (1)

Method: Sacco M3 (6) 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;

GMO The microbial strains are not genetically modified (GMO) in accordance with the European Directive 2001/18/CE. 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.

The raw materials used are generally based on dairy ingredients. All materials are free **Allergens**

of the following components and their derivates: peanut, tree nut, sesame, egg, fish, shellfish, mollusc, crustacean, sulphite, wheat, celery, mustard, soy and lupine.

Statement available upon request.

Safety information Material Safety Data Sheet available on www.saccosrl.it

Certificate Lot certificate available upon request.

Sacco S.r.l. is UNI EN ISO 9001:2008 certified since 1998. ISO

Kosher approval

Service Please contact your distributor for guidance and instructions for your choice of culture

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and processing. Information about additional package sizes and sales units is also available upon request.

Liability

This information is based on our knowledge trustworthy and presented in good faith. No guarantee against patent infringement is implied or inferred.

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