

PRODUCT DESCRIPTION - PD 291715-2.0EN

Material no. 61043086

HOLDBAC® YM-XTEND LYO 100 DCU

HOLDBAC® Protective Cultures

Description

Freeze-dried culture for direct inoculation

Defined multiple-species culture

Usage levels

Product	Dose
ferm. milk prod. (e. g. yoghurt)	10 - 20 DCU / 100 l of milk*
sour cream*	10 - 20 DCU** / 100 l of cream
Feta and other white brined cheese	5 - 10 DCU / 100 l of milk*

* depending on technology (e. g. incubation technology, amount of inoculation)

** dito "sour cream" for dressing on cottage cheese curd
The quantities of inoculation indicated should be considered as guidelines. Supplement cultures may be required depending on technology, fat content and product properties desired.

It is recommended to conduct tests in all the applications containing colours, particularly synthetic dyes including but not limited to Sunset Yellow, Carmoisine, Allura Red (RED40), Ponceau 4R and Brilliant Blue, as some discolorations may occur.

Directions for use

Disinfect opening area with ethanol (approx. 70 %) before opening package. Cut open and add culture to process milk under aseptic conditions.

It has to be considered that the whole content of the package is to be applied to assure constant product quality.

Composition

Lactobacillus plantarum
Lactobacillus rhamnosus

Properties

Protective culture with slow acidification
HOLDBAC® YM-XTEND LYO 100 DCU is added together with acidifying cultures and can improve the texture and/or flavour of fermented product.
HOLDBAC® YM-XTEND LYO 100 DCU has been shown to maintain product freshness throughout shelf-life and contribute to protect against some off-flavour development during storage and transportation.

As can be proved, HOLDBAC® YM-XTEND LYO 100 DCU inhibits undesired microorganisms in a biological way, e. g. yeasts and moulds.
The efficacy depends on strain and species and is influenced by the extent of the contamination.

Microbiological specifications

Microbiological quality control - standard values and methods

Non-lactic acid bacteria	< 500 CFU / g
Enterobacteriaceae	< 10 CFU / g
Yeasts and Moulds	< 10 CFU / g
Enterococci	< 100 CFU / g
Clostridia spores	< 10 CFU / g
Coagulase-positive staphylococci	< 10 CFU / g
Salmonella spp.	neg. / 25 g
Listeria monocytogenes	neg. / 25 g

Analytical methods available upon request

Storage

18 months from date of production at <= -18 °C

Packaging

PE, PET, Al laminated foil

Purity and legal status

HOLDBAC® YM-XTEND LYO 100 DCU meets the specification laid down by the EU legislation.

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Safety and handling

MSDS is available on request.

Kosher status

Kosher certificate available on request.

Halal status

Halal certificate available on request

Allergens

Below table indicates the presence (as added component) of the following allergens and products thereof:

Yes	No	Allergens	Description of components
	X	wheat	
	X	other cereals containing gluten	
	X	crustacean shellfish	
	X	eggs	
	X	fish	
	X	peanuts	
	X	soybeans	
	X	milk (including lactose)	
	X	nuts	
	X	celery	
	X	mustard	
	X	sesame seeds	
	X	sulphur dioxide and sulphites (> 10 mg/kg)	
	X	lupin	
	X	molluscs	

Local regulation has always to be consulted as allergen labelling requirements may vary from country to country.

Additional information

HOLDBAC® YM cultures are designed, tested and sold based on their protective properties. Customers who use these cultures for other applications do so under their responsibility.

The values indicated in this document correspond to results from standardized laboratory tests. They should be considered as guidelines. In practice, other values are expected depending on the type of product and technology. Due to advances in technology and continuous product improvement it may be necessary to change standard values in the future.

HOLDBAC® YM-XTEND LYO 100 DCU is used as an additional culture together with the fermentation culture.

GMO status

HOLDBAC® YM-XTEND LYO 100 DCU does not consist of, nor contains, nor is produced from genetically modified organisms according to the definitions of Regulation (EC) 1829/2003 and Regulation (EC) 1830/2003 of the European Parliament and of the Council of 22 September 2003.