



Forniture per l'industria alimentare e per l'agricoltura dal 1950

## TECHNICAL DATA SHEET

|                                 |   |
|---------------------------------|---|
| <b>Product</b>                  | Lactic Bacterium culture  |
| <b>Commercial denomination</b>  | <b>Brevibacterium Linens</b>  |
| <b>Composition</b>              | Brevibacterium linens and Lactose   |
| <b>Culture's Kind</b>           | Culture constituted by more stocks belonging to the same species according to the standard FIL-IDF 149°: 1997 typology N 3.1.2.   |
| <b>Origin</b>                   | The stocks constituting the culture are all of natural origine and they aren't subjected to any genetic manipulation.   |
| <b>Physical Form</b>            | Lyophilized   |
| <b>Attitude characteristics</b> | Each lot is standard prepared so a constant fermentation is obtained  |
| <b>Property</b>                 | Culture of Brevibacterium linens grow on cheese's surface thanks to their aerobic characteristic and for their resistance to salt. Brevibacterium Linens requires a pH higher than 5.50 to grow.<br>Brevibacterium linens are responsible for the orange color that develops on the of cheese's surface of soft cheese or spreadable cheese<br>These strains have an important role during ripening because their enzymatic activities and their ability to produce aromatic compounds in particular sulfur aroma;<br>Formation of a natural colored surface, developing an aroma and characteristic odor; used in association with Geotricum or Penicilium, it allows to differentiate types of cheese from a mixed surface;<br>Controlling contaminants;<br>Due to their rapid development, these strains give a flavor profile sulfur in a short time and reduce the number of treatments of maturation. |
| <b>Packaging</b>                | Aluminium envelop PET AL PE on which is indicated the lot, the packaging date and the expiry date.  |
| <b>Shelf life</b>               | All materials comply with the new EU regulation 1935/2004 and related directives.<br>The culture must be conserved at + 4°C for 12 months or in deepfreezer at ≤ - 18 ° C for 18 months.  |
| <b>Instructions for use</b>     | Remove cultures from cool room just prior to use. Add directly to the manufacturing milk.   |
| <b>Dosage</b>                   | Recommended inoculation rate: 10 U/ 1000 LT<br>From 0,5U to 200 U   |
| <b>OGM</b>                      | The product does not contain, is not obtained and is not made with GMOs (EC Regulations 1829/2003 and 1830/2003).   |
| <b>Certification</b>            | ISO 9001:2015; ISO 22000:2005; Halal; Kosher  |

### FOOD ALLERGENS (ACCORDING TO THE LEGISLATION: Reg. CE 1169/2011)

| FOOD ALLERGENS   | PRESENT  | ABSENT |
|--|----------|--------|
| Cereals containing gluten and products thereof   |          | X      |
| Crustaceans and products thereof   |          | X      |
| Eggs and products thereof  |          | X      |
| Fish and products thereof  |          | X      |
| Peanuts and product thereof  |          | X      |
| Soybeans and products thereof  |          | X      |
| Milk and products thereof (including lactose)  | <b>X</b> |        |
| Nuts and product thereof   |          | X      |
| Celery and products thereof  |          | X      |
| Mustard and products thereof   |          | X      |
| Semi di sesamo e prodotti derivati   |          | X      |
| Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO <sub>2</sub> |          | X      |
| Lupin and products thereof   |          | X      |
| Molluscs and products thereof  |          | X      |

### MICROBIOLOGICAL QUALITY

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|                           |                        |
|---------------------------|------------------------|
| Aerobic microorganisms    | Lower than 100 u.f.c/g |
| Coagulase staphylococci + | Lower than 10 u.f.c/g  |
| Clostridia spores         | Lower than 10 u.f.c/g  |
| Enterobacteriacee         | Lower than 10 u.f.c/g  |
| Enterococci               | Lower than 100 u.f.c/g |
| Yeast and mould unrelated | Lower than 10 u.f.c/g  |
| Salmonella spp            | Absent in 25 grams     |
| Listeria monocytogenes    | Absent in 25 grams     |