



Lyofast LPR A

Probiotic Culture for Fermented Vegetables, Juices & Yoghurt

Description

Lyofast LPR A consists of a selected strain of *Lactobacillus rhamnosus* and a selected strain of *Lactobacillus plantarum*, and is standardised with Maltodextrin (from Maize). Lyofast LPR A is a protective culture inhibiting unwanted bacteria, yeasts and moulds. Lyofast LPR A may be applied in generic probiotic products such as e.g. fermented milk products and in feed. Furthermore, Lyofast LPR A might also be used for pharmaceutical purpose. The culture develops a weak acidity and aroma from slow citrate fermentation.

Application

Sprinkle the culture powder directly into process milk under aseptic conditions ensuring that the culture is well dispersed by gentle stirring. The culture is applied as a protective culture as follows:

Product	Dose/100 l Product	Dose/100 l
Fresh cheese	1.0-2.5 Soft cheese	0.5-2.0
Semi-hard cheese	0.5-2.0 Hard cheese	0.5-2.0
Fermented milk, mesophilic	1.0-3.0 Fermented milk, thermophilic	0.5-1.0
Fermented milk, thermophilic short set	1.0-3.0	

Culture information

Inoculation guideline for probiotic application: 1 dose is 10^{11} CFU and inoculated in 100 l milk 1 dose gives approx. 10^6 CFU/ml milk.

Optimal temperature for growth	25-45 °C	Acid tolerance	+++
Bile tolerance	+++	Adhesion test	++

Storage

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

Package data

The freeze-dried culture is packed in waterproof and airproof aluminium pouches. Lyofast LPR A is available in 10 and 50 UC.

Shelf life

18 months when stored at or below -18°C. The shelf life includes up to 14 days of shipment at temperatures below 30°C.

Heavy metal specification

Pb (lead)	< 1 ppm
Hg (mercury)	< 0.03 ppm
Cd (cadmium)	< 0.1 ppm

Microbiological specification

<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</i> spp*	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;



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GMO

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.

Allergens

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.

Contains

Maltodextrin (from Maize).

Certificate

Lot certificate available upon request.

Service

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.