



### Lactoferm ABT Pro-Tek®

#### Description:

Concentrated, lyophilized lactic starter culture for Direct Vat Inoculation (DVI®), ideal to produce fermented milk, yoghurt, frozen yoghurt, fresh cheeses with probiotic properties.

Culture with probiotic properties composed by:

***Streptococcus salivarius subsp. Thermophilus***  
***Bifidobacterium bifidum***  
***Lactobacillus acidophilus***

#### Dosage :

The culture is supplied in polyethylene/aluminium packet containing a single dose, for direct inoculation, relevant phage-specific rotations. Code, units, production batch and expiry date are indicated on each packet.

This culture can be used alone or in association with Yogurt-Tek cultures.

Recommended dosage:	1U for 100 lt of milk
Phage-specific rotations	1-2-3

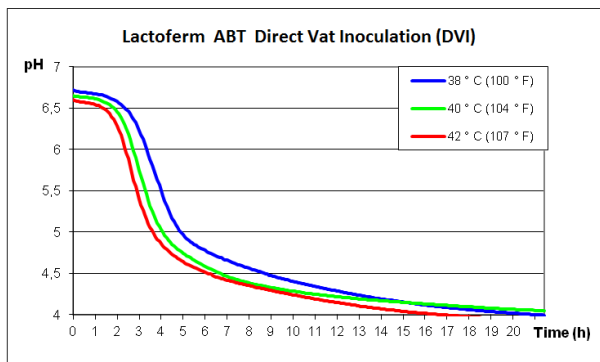
#### Modality of Use:

Take the culture from the freezer and use a sanitising agent to sanitise both the upper side of the packet and the tool used to open it. Inoculate culture directly in the milk treated, without any preliminary reactivation. Shake for some minutes to distribute culture evenly.

#### Culture characteristics:

Optimum temperature for growth:	38 - 44 °C
Maximum working temperature:	45°C
Gas production:	-
Fermenting activity:	+++
Viscosity:	++
Aroma:	+
Post acidification:	-
Flowing:	-

#### Fermenting activity:



Method: ISO 26323/IDF 213:2009	Substrate: Reconstituted skim milk 9,5% RSM
Heat treatment: 110°C x30'	Inoculation: 1 Ux100 lt of milk

#### Declaration of GMO and Allergens

The product ABT does not contain any genetically modified microorganisms and is produced in compliance with Regulation (EC) No. 1829-1830/2003 and 1169/2011 as further amendments.

Allerges	Yes	No
Cereals containing gluten		X
Crustaceans		X
Eggs		X
Fish		X
Peanuts		X
Soy (GMO-free)		X
Milk	X	
Nuts		X
Celery		X
Mustard		X
Sesame seeds		X
Sulphur dioxide and Sulphits (>10mg/kg)		X
Lupins		X
Shellfish		X

#### Microbiological controls:

Microorganisms	Method	Result
Total cell count	UNI EN ISO 4833	>=5.0 E+10 CFU/g
Coliform bacteria	ISO 4832:2006	<10 CFU/g
Enterococcus	INT. MET. 00245	<100 CFU/g
Yeasts and moulds	ISO 21527-1:2008	<100 CFU/g
Heteroferm. lactobacilli	INT. MET. 010	<10 CFU/g
Staphylococcus aureus	UNI ISO 6888-1:2004	<100 CFU/g
Salmonella spp.	UNI ISO 6579:2004	None/25 g
Listeria monocytogenes	UNI EN ISO 11290-1:2005	None/25 g

#### Storage and Expiry:

If is stored in its original sealed packaging at a temperature of -18°C, the product keeps its characteristics unaltered for 24 months or for 3 months at +5°C.