

BROUWLAND



name	Joghurt natur ferment
materialnumber	43000059
description	classic, multi species cultur
composition	Streptococcus thermophilus Lactococcus bulgaricus
carrier	dextrose, waterfree
character	fast acidifying yoghurt starter
packaging	PE-Al-PET laminated foil
fermentation	dosage: 1 sachet / l UHT-milk incubation and fermentationtemperatur: 42 °C pH-value after 6 h: 4,60 ± 0,10

Allergens (EU VO 2003/89/EG appendix IIIa):

The table indicates the presence of the following allergens and products thereof

yes	no	Allergens	Description of components
	X	cereals containing gluten	
	X	crustean shellfish	
	X	eggs	
	X	fish	
	X	peanuts	
	X	soybeans	
x		Milk incl. lactose	used as fermentation ingredients
	X	Nuts	
	X	Celery	
	X	Mustard	
	X	sesame seed	
	X	sulphur dioxide and sulphites (>10 mg/kg)	
	X	lupine	
	X	molluscs	

Microbial specification - standards and methods (UM-)

total count (mesophilic aerobic contamination)	< 500 / g	IDF E-DOC 616-1995
foreign yeast and moulds	< 30 / g	UM-017

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