

Dairy Connection, Inc.

Web: dairyconnection.com

PRODUCT DESCRIPTION SHEET NEC-C201 THERMOPHILIC STARTER CULTURE 1 DOSE / CH-3231-DC

Updated 05.22.23

DESCRIPTION

NEC-C201 THERMOPHILIC is a blend of individually selected and freeze-dried strains of lactic acid bacterial cultures.

USAGE AND HANDLING

Products made from this using recommended dosage levels.

DIRECTIONS FOR USE

Shake well before use. Add directly to the milk avoiding foam and air introduction in the milk.

STORAGE AND HANDLING

Use within 12 months from date of packaging only when stored at or below freezing. "Best used by" date is printed on label for reference.

Store in a dry atmosphere. Check before use that culture is in free-flowing powder form. If the product has formed a solid mass, it should be discarded.

Ambient temperatures during a 3-5 day transit time is acceptable.

COMPOSITION

Streptococcus thermophilus Lactobacillus helveticus Lactobacillus delbrueckii subsp. lactis Carriers: sucrose, maltodextrin

PROPERTIES

- Thermophilic "cooked cheese" cultures
- Direct vat inoculation
- Quick thermophilic pH stabilization

MICROBIOLOGICAL SPECIFICATIONS

Microbiological quality control - standard values.

Yeasts and Molds <50 CFU/g Coagulase – positive Staphylococci <10 CFU/g Salmonella sp. neg. /25g Listeria sp. neg. /25g

PACKAGING

Product is packaged in layered "Biaxially oriented polypropylene" (BOPP) and white "Metallized" (MET-OPP) film.

PURITY AND LEGAL STATUS

Local regulations should always be consulted concerning the status of this product, as legislation regarding its intended use may vary.

SAFETY AND HANDLING

Safety Data Sheet (SDS) is available on request.

COUNTRY OF ORIGIN

USA

GMO STATUS

To the best of our knowledge and according to documentation received from our suppliers, NEC-C201 (THERMOPHILIC) does not contain any ingredients that contain genetically modified organisms.



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ALLERGENS

Table below indicates the presence (as added components) of the following allergens and products thereof:

| YES | NO | ALLERGENS | DESCRIPTION OF COMPONENTS |
|--|----|--|---------------------------|
| | Χ | Wheat | |
| | Х | Other cereals containing gluten | |
| | Х | Crustacean shellfish | |
| | Х | Eggs | |
| | Х | Fish | |
| | Х | Peanuts | |
| | X | Soybeans | |
| Х | | Milk (including lactose) | |
| | Х | Nuts | |
| | Χ | Celery | |
| | Х | Mustard | |
| | X | Sesame seeds | |
| | Х | Sulphur dioxide and sulfites (>10 mg/kg) | |
| | Χ | Lupin | |
| | Χ | Mollusks | |
| Local regulation has always to be consulted as | | | |

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