

Product Specification Sheet

Delvo[®] Cheese CP-120 Series DSL

Last revision: 18 April 2024

Product Information

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| Description | Concentrated lyophilized lactic acid bacteria culture blend for direct inoculation into milk. |
| Application market | Pasta filata |
| Appearance | Off-white to brown lyophilized culture as free flowing granular material. The product color may vary from batch to batch. |
| Functionality | Refer to the application data sheet or contact your sales representative for the recommendation of use. Single dose: use whole bag only. |
| Status | <ul style="list-style-type: none"> • Kosher approved • Halal approved • Culture and formulating agents of non GMO-origin. Detailed GM statement available upon request. • Allergen statement available on request |

Physical & Chemical specifications

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|---------|---------|---------|-----------|
| Lead | < 1 ppm | Mercury | < 0.1 ppm |
| Arsenic | < 1 ppm | Cadmium | < 0.5 ppm |

Microbiological specifications

| | | | |
|--------------------------------|-------------|----------------------------------|----------------|
| Total non-lactic acid bacteria | < 500 CFU/g | Coagulase positive staphylococci | < 10 CFU/g |
| <i>Enterobacteriaceae</i> | < 10 CFU/g | <i>Listeria</i> spp | absent in 25 g |
| Yeasts & Molds | < 10 CFU/g | <i>Salmonella</i> spp | absent in 25 g |

Composition

CP-121 *Streptococcus thermophilus*

CP-122 *Streptococcus thermophilus*

CP-123 *Streptococcus thermophilus*

CP-124 *Streptococcus thermophilus*

Regulatory information

DSM cultures are legally manufactured for DSM Food Specialties B.V. according to production recommendations and sanitary measures as defined in the local applicable regulations. Local legislation should however be consulted before use of product. The product does not contain components or admixtures injurious to the health of the consumer. It is fit for food application.

Packaging & Storage

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|----------------------|---|
| Packaging | Lyophilized (DSL) cultures are packed in laminated aluminum foil pouches. The culture blend is packed in pouches grouped in cardboard box or plastic bag. |
| Transport conditions | All pouches are shipped under 10 °C or at ambient conditions (under 20 °C) for maximum 3 days and store at -18 °C immediately. |
| Storage & Shelf-life | This product should be stored in the original sealed packaging. The recommended storage temperature is -18 °C or below. Kept in the original packaging under the recommended storage condition, the product has an optimal shelf-life. The shelf life is 18 months from the date of packaging. The product has a shelf-life of 18 months from the date of packaging. |

Safety & Handling

Please refer to the Safety Data Sheet, available on request.

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For further information, additional addresses and our customer portal visit www.dsm.com/food-specialties

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