

Product Specification Sheet

Delvo® Fresh Pioneer-01 DSL

Last revision: 18 April 2024

Product Information

Description	Concentrated lyophilized lactic acid bacteria culture blend for direct inoculation into milk.
Application market	Yogurt
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

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

Pioneer-01 *Streptococcus thermophilus*, *Lactobacillus delbrueckii* ssp. *bulgaricus*

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

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 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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