

Product Specification Sheet

Delvo® Guard 302

Last revision: 16 April 2024

Product Information

Description	Concentrated lactic acid bacteria culture blend for direct inoculation into milk. Contains cultures that are metabolically active specifically against yeast and molds in fermented dairy products.
Application market	Bioprotection of fermented dairy products
Appearance	Off-white to brown frozen culture as a free-flowing granular material (pelletized). 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	< 1 CFU/g
<i>Enterobacteriaceae</i>	< 1 CFU/g	<i>Listeria</i> spp	absent in 25 g
Yeasts & Molds	< 1 CFU/g	<i>Salmonella</i> spp	absent in 25 g

Composition

Lactobacillus rhamnosus (as of 2020 reclassified as *Lacticaseibacillus rhamnosus*)

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	Available in different packaging sizes, please contact your sales representative for more information. Frozen culture pellets are sealed in pouches. The culture blend is packed in pouches grouped in cardboard box or plastic bag.
Transport conditions	All pouches are shipped in polystyrene boxes with dry ice to ensure optimum quality.
Storage & Shelf-life	The product should be stored in the original sealed container. The recommended storage temperature is -45 °C (-49 °F) 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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