

LALCULT® Protect LS100

Last revision:05/03/2021

Product code **773754900 – 2D**
 77375B200 – 10D**Description** Freeze dried culture (powder). Product color may vary from batch to batch.**Composition** *Lactobacillus sakei* spp.
 dextrose (quantum satis 100%)**Application market** Fermented meat, dairy, fruits and vegetable applications, microbiological control
 We accept no liability in case of undue application.**Status** Kosher Pareve approved (certificate available upon request)
 Halal approved (certificate available upon request)
 Culture and formulating agents of non GMO-origin (Detailed GM statement below)**Chemical properties**

Arsenic	Max 1 PPM
Cadmium	Max 0,5 PPM
Lead	Max 1 PPM
Mercury	Max 0,1 PPM

The contaminants above are determined following our internal contaminants monitoring plan.

Microbiological properties

	Specification	Reference method
Contaminating mesophilic aerobic bacteria *	<500 /g	ISO 4833-1:2013
Contaminating yeasts and moulds*	<10/g	V08-059**
<i>Enterobacteriaceae</i>	<1/g	NF V08-054
Anaer. sulphite reducing bacteria	<10/g	ISO 15213:2003
Coagulase positive staphylococci	Absent /1g	ISO 6888-3:2003
<i>Listeria monocytogenes</i>	Absent /25g	ISO 11290-1:1996
<i>Salmonella</i> ssp	Absent /25g	ISO 6579:2002

*excluding strains of the product

**or internal method derived from NF V08-059, temperature 30 °C

Storage and shelf life

- This product should be stored in the original sealed packaging.
- Do not retain an opened bag.
- The recommended storage temperature is -18 °C.
- Kept in the original packaging under the recommended storage condition, the product has an optimal shelf life of 18 months.
- Storage temperature must not exceed 4 °C.

Packaging

- Multi-layer, heat-sealed sachets.
- Quantity: 2D 15g per sachet.
 10D 75g per sachet.
- Selling unit: cardboard box of 25 sachets.
- Each individual product package includes the following information: product name, batch number, best before date and net weight
- This packaging fulfils the requirements on materials and articles intended to come into contact with food (Regulation (EC) No 1935/2004 and Commission Regulation (EU) No 10/2011).

Ingredients declaration, in reference to Regulation 1169/2011 of the European Parliament and of the Council of 25 October 2011 on the provision of food information to consumers; Annex II

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Supplier: Lallemand Specialty Cultures

INGREDIENTS	PRESENT	ABSENT	PRESENT IN THE PLANT	COMMENTS
Cereals containing gluten and products thereof		x	No	
Crustaceans and products thereof		x	No	
Molluscs and products thereof		x	No	
Eggs and products thereof		x	No	
Fish and products thereof		x	No	
Peanuts and products thereof		x	No	
Soy and products thereof		x	No	
Milk and products thereof (including lactose)		x	Yes	
Nuts and products thereof		x	No	
Celery and products thereof		x	No	
Mustard and products thereof		x	No	
Sesame seeds and products thereof		x	No	
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg		x	No	
Lupin and products thereof		x	No	

Safety and handling

Material Safety Data Sheet available on request.

Certificates**Country of origin statement**

- The country of origin is France.

Manufacturing statement

The product:

- Is legally manufactured by LALLEMAND SPECIALTY CULTURES according to production recommendations and sanitary measures as defined:
 - in Regulation (EC) No. 178/2002 (General Food law) and No. 852/2004 on the hygiene for foodstuffs (For European facilities)
 - In US regulation 21CFR110 (For US facilities)
 - In The Australian and New Zealand Food Standards Code, Chapter 3, i.e. Standards 3.1.1, 3.2.1, 3.2.2 and 3.2.3
- Does not contain components or admixtures harmful to the health of the consumer.
- Is fit for food applications.
- Is free for sale.
- Is recommended that local regulatory requirements be consulted before use as legislation may vary from country to country.

Non ionization radiation statement

- There is no ionization and/or radiation step used in the production process.

GM status statement

LALLEMAND SPECIALTY CULTURES is aware of the existence of legislation on Genetically Modified (GM) Food in various countries and wants to be transparent in the information supplied to our customers about our products.

- This product is not a GMO and does not contain a GMO.
- The culture is of non-GM origin.
- All formulating agents (such as carriers or diluents) are of non-GM origin.
- The product, as listed above, is intended to be used in food processing.

According to the requirements of EC Regulations 1829/2003 and 1830/2003 as well as the 7 CFR part 66 National Bioengineered Food Disclosure Standard, cultures produced by LALLEMAND SPECIALTY CULTURES do not require labelling with respect to the presence of GMO's.

Vegetarian statement

- The culture is suitable for an ovo-lacto-vegetarian diet.

Vegan statement

- The cultures are suitable for a vegan diet.

Nanomaterials statement

- The cultures are not manufactured with the help of nanotechnologies, are not nanomaterials and are not concerned by Regulation 1169/2011.

Nothing contained herein can be construed to imply any representation or warranty for which we assume responsibility, as to non-infringement of third party intellectual property rights. Please contact us for further information on this product. Since the user's product formulations, specific use applications and conditions of use are beyond our control, we make no warranty or representation regarding the results which may be obtained by the user with our product. It shall be the responsibility of the user to determine the suitability of our products for the user's specific purposes and the legal status for the user's intended use of our products.