



CHEESE AND YOGURT
EST MAKING 1981



ST H2 1000L

for Mozzarella, Emmental, Gruyere, Parmesan

Description: Freeze-dried concentrated lactic starter for the direct vat inoculation of milk and milk Bases. Will inoculate up to 1000L of milk.

Direction for use: Store at a temperature < 4°C in a dry atmosphere. When stored at negative temperature, keep the sachet at room temperature for 30 to 60 minutes before opening. If not, the performance of the culture is affected. Prolonged exposure at room temperature will reduce performance. Check before use that the culture is in powder form. Add directly to the milk.

Important recommendations: If the product has formed a solid mass, it should be discarded. To keep bacteriophage contamination under control, ensure plant and equipments are cleaned and disinfected with appropriate products at regular intervals, to limit bacteriophage concentration level. Avoid any system that brings back part of the end product back to the beginning of the process, in order to limit phage propagation. We do not accept liability in case of undue application.

Composition:

Streptococcus thermophilus
Carrier:
Sucrose
Maltodextrins

Properties:

Thermophilic "cooked-cheese" cultures
Quick thermophilic strains, pH stabilisation
Direct vat inoculation

Storage: 18 months from date of production <4°C

www.cheeseand yogurtmaking.com
Units B & C Smarden Business Estate
Monks Hill Smarden Ashford Kent TN27 8QL
Tel: + 44 (0) 1233 770780
E-mail: sales@cheeseand yogurtmaking.com