



**CHEESE AND YOGURT**  
**EST MAKING 1981**



## **TCC-20 THERMOPHILIC 50U**

**Description:** Defined thermophilic lactic acid culture. *Lactobacillus helveticus*  
*Streptococcus thermophilus*

**Physical Properties Colour:** Off-white to slightly reddish/brown.

**Form:** Granulate.

**Usage:** The culture is primarily applied in the production of Pasta Filata cheese types, e.g. Mozzarella and Pizza cheese types.

**Suggested dosage:** As a principal rule 1000U of freeze-dried DVS cultures will correspond to 100L of active bulk starter. However, specific usage rates should be determined experimentally before a new application.

**Directions for Use:** Remove culture from the freezer just prior to use. Sanitise the top of the pouch. Open the pouch and pour the freeze-dried granules directly into the pasteurised product and stir slowly. Agitate the mixture for 10-15 minutes to distribute the culture evenly. The recommended incubation temperature is 35-45°C (95-113°F).

**Storage and handling:** < -18 °C / < 0 °F

**Shelf life:** At least 24 months from date of manufacture when stored according to recommendations. At +5°C (41°F) the shelf life is at least 6 weeks.

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