



CHEESE AND YOGURT
EST MAKING 1981



THERMOPHILE TYPE C

For the production of Swiss-type cheeses, such as Gruyere,
Jarlsberg & Emmental

Active ingredients:

Streptococcus thermophilus
Lactobacillus helveticus

Appearance: Free-flowing powder, off-white,
slightly granulated.

Dosage: One sachet will inoculate up to 100L of milk.

**The quantities of inoculation indicated should be considered as a guideline and vary with time and incubation temperature.*

Handling: Allow powder to come to room temperature prior to use. Add directly to the milk and stir thoroughly to distribute culture evenly.

Storage Conditions: Stable in its original sealed packaging for 18 months if frozen (-20 °C), or 12 months if it is kept between 4 and 7 °C. It is recommended to store the freeze-dried cultures in an odour free and dry environment.

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