

CHR HANSEN

FD-DVS YC-381 - Yo-Flex®

Product Information

Description	Thermophilic Yoghurt culture. Defined mixed strain culture containing <i>Streptococcus thermophilus</i> and <i>Lactobacillus delbrueckii</i> subsp. <i>bulgaricus</i> blended in a convenient freeze-dried form to produce yoghurt.														
Application	YC-381 will produce yoghurt with a high viscosity and strong flavor. The culture is ideal for manufacturing the following types of yoghurt: <ul style="list-style-type: none"> • Stirred • Frozen 														
Packing	<table border="0"> <thead> <tr> <th style="text-align: left;">Packing size</th> <th style="text-align: left;">Item number</th> </tr> </thead> <tbody> <tr> <td>10 X 50U</td> <td>100414</td> </tr> <tr> <td>25 X 200U</td> <td>660892</td> </tr> <tr> <td>20 X 500U</td> <td>601161</td> </tr> </tbody> </table>	Packing size	Item number	10 X 50U	100414	25 X 200U	660892	20 X 500U	601161						
Packing size	Item number														
10 X 50U	100414														
25 X 200U	660892														
20 X 500U	601161														
Storage and shelf life	Freeze-dried cultures should be stored at -18°C (0°F) or below. If the cultures are stored at -18°C (0°F) or below, the shelf life is at least 24 months. At +5°C (41°F) the shelf life is at least 6 weeks.														
Instructions for use	Remove the cultures from the freezer just prior to use. DO NOT THAW THESE CULTURES. Sanitize the top of the pouch with chlorine. Open the pouch and pour the freeze-dried granules directly into the pasteurized product using slow agitation. Agitate the mixture for 10-15 minutes to distribute the culture evenly.														
Dosage	Recommended dosage of freeze-dried DVS cultures in units to liters:														
	<table border="1"> <thead> <tr> <th rowspan="2">DVS inoculation percentage</th> <th colspan="4">Amount of milk to be inoculated</th> </tr> <tr> <th>250 l</th> <th>1,000 l</th> <th>5,000 l</th> <th>10,000 l</th> </tr> </thead> <tbody> <tr> <td>500U/2500 l</td> <td>50U</td> <td>200U</td> <td>1,000U</td> <td>2,000U</td> </tr> </tbody> </table>	DVS inoculation percentage	Amount of milk to be inoculated				250 l	1,000 l	5,000 l	10,000 l	500U/2500 l	50U	200U	1,000U	2,000U
DVS inoculation percentage	Amount of milk to be inoculated														
	250 l	1,000 l	5,000 l	10,000 l											
500U/2500 l	50U	200U	1,000U	2,000U											
Incubation temperature	Recommended incubation temperature is 35-45°C (95-113°F). For more information please use Chr. Hansen's suggested recipes.														
Kosher status	YC-381 is Kosher approved (Circle K D) for year-round use, excluding Passover.														

FD-DVS YC-381 - Yo-Flex PI EN vs2 July 2004.doc/Jul 2004/1:2

Chr. Hansen A/S -10-12 Bøge Allé - DK-2970 Hørsholm, Denmark - Phone: +45 45 74 74 74 - Fax: +45 45 74 88 88 - www.chr-hansen.com

The information contained herein is to our knowledge true and correct, and presented in good faith. However, no warranty, guarantee or freedom from patent infringement is implied or inferred. This information is offered solely for your consideration and verification, and may not be duplicated or used in any other form without Chr. Hansen's prior written consent.

FD-DVS YC-381 - Yo-Flex®

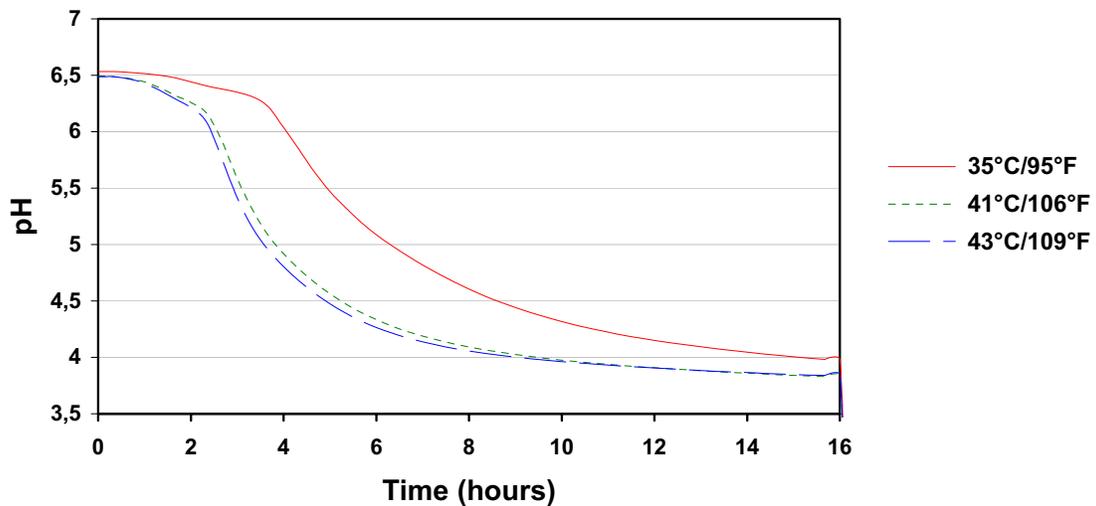
Product Information



Technical information

Figure 1. The effect of temperature on acidification

FD-DVS YC-381



Fermentation conditions:
 Whole milk +2% skim milk powder (85°C (185°F)/30 min.)
 Inoculation: 500U/2500 l

NB: Note that the accuracy of these curves is relative and subject to experimental error.

Technical service

Chr. Hansen's worldwide facilities and the personnel of our Application and Technology center are at your disposal with assistance and instructions.

References

References and analytical methods are available upon request.

FD-DVS YC-381 - Yo-Flex PI EN vs2 July 2004.doc/Jul 2004/2:2

Chr. Hansen A/S -10-12 Bøge Allé - DK-2970 Hørsholm, Denmark - Phone: +45 45 74 74 74 - Fax: +45 45 74 88 88 - www.chr-hansen.com

The information contained herein is to our knowledge true and correct, and presented in good faith. However, no warranty, guarantee or freedom from patent infringement is implied or inferred. This information is offered solely for your consideration and verification, and may not be duplicated or used in any other form without Chr. Hansen's prior written consent.