

FERMENTI CH-1 1 BUSTA (dose 500 lt)



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Valutazione: Nessuna valutazione

Prezzo

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Descrizione [Scheda tecnica](#)

Description Thermophilic YoFlex® culture.

Range The YoFlex® range of Direct Vat Set (DVS®) cultures spans from very mild cultures to those giving a distinct yoghurt flavor with varying viscosity profiles.

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Type

Pouch(es) in box

Taxonomy

Directions for Use

Remove cultures from the freezer just prior to use. 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. The recommended incubation temperature is 35-45°C (95-113°F). For more information on specific applications see our technical brochures and suggested recipes.

Packaging

Physical Properties

Storage and handling

Streptococcus thermophilus

Lactobacillus delbrueckii subsp. bulgaricus

Material No:

601094

Application

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Size

10X50 U

Usage

The culture will produce yoghurt with strong flavor, low viscosity and some postacidification.

Suitable for cup set, stirred and drinking yoghurt.

Off-white to slightly reddish or brown

Recommended inoculation rate

Unità nella scatola: 30