



**LyoPro<sup>®</sup> Vegurt<sup>™</sup>**  
 Dairy Free Culture for Plant Based Yogurt

**Code<sup>+</sup>-ing**  
 Biotech Ingredients

**Technical Data Sheet:**

**Description:** LyoPro<sup>®</sup> Vegurt<sup>™</sup> is a DVI freeze-dried dairy-free culture of plant based substrates. This product is free from milk derivatives.

**Composition:**

*Streptococcus salivarius subsp. thermophilus,*  
*Lactobacillus delbrueckii subsp. bulgaricus*  
 Carrier : Dextrose - Maltodextrins

**Application:** Fermented plant based yogurt products.

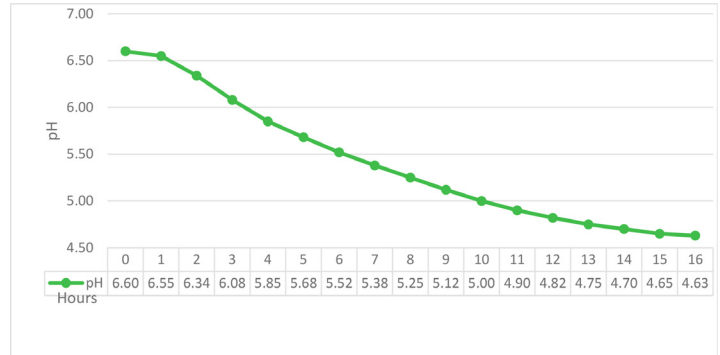
**Properties:** Lactic acid producer culture with fast acidifying activity. Anti-phage rotation available.

**Recommended Dosage:** 10 CXU / 100 litres of plant-based substrate. The quantities of inoculation indicated should be considered as guidelines. Supplement cultures may be required depending on technology, fat content and product properties desired.

Package Size	Amount of plant based substrates		
	Liters	Gallons	Pounds
<b>CXU</b>			
<b>50</b>	500	132	1100
<b>100</b>	1000	264	2200
<b>200</b>	2000	528	4400
<b>500</b>	5000	1321	11,000

**Directions for Use:** Incubation temperature: 100.4 -109.4°F (38 – 43°C)  
 If stored at negative temperature, keep the packet at room temperature for 30 minutes before use. Add directly to the plant based substrate in the vat during agitation. (Better without foam)

Temperature	104°F (40°C)
Rehydration	10 Minutes
Test Medium	Soy Milk
Innoculation Rate	10 CXU / 26 Gallons (100 Litres)
Delta Δ pH in 4 hours	1.35 ± 0.10



The trial data must be regarded as an internal product verification. They do not identify the technological curve obtainable on plant based substrate, where it is normally faster.



**Microbiological specification:**

Yeast and Moulds: <10/g  
 Enterobacteriaceae: <10/g  
 Staphylococcus aureus: <10/g  
 Salmonella spp: neg in 25g  
 Listeria spp: neg in 25g

Food Allergens*	Yes	No
Wheat		<b>x</b>
Other cereals containing gluten		<b>x</b>
Crustacean shellfish		<b>x</b>
Eggs		<b>x</b>
Fish		<b>x</b>
Peanuts		<b>x</b>
Soybeans		<b>x</b>
Milk		<b>x</b>
Nuts		<b>x</b>
Celery		<b>x</b>
Mustard		<b>x</b>
Sesame seed		<b>x</b>
Sulphur dioxide and sulphites (>10 mg/Kg)		<b>x</b>
Lupin		<b>x</b>
Molluscs		<b>x</b>

**Storage and Shelf life:**

20 months at ≤-18°C from the production date.  
 Refrigerated transport not required.

**Packaging:**

Sachets made with three layers of material (PET/AL/PE), for food in accordance with the overall migration test.

**GMO information:**

The product does not consist of, does not contain, and is not produced from GMO according to the definitions of EU Regulation 1829/2003 and 1830/2003.

**Safety Data Sheet:**

Safety data sheet is available on request.

**Country of Origin:** Italy

**Legislation:**

The product is intended for use in food. The cultures meets the general food safety requirements of Regulation 178/2002/EC.  
 Local legislations should always be consulted concerning the status of this product, as legislation regarding its use in food could change from country to country.

The information contained in this technical data sheet is based on work and research and is to the best of our knowledge. Users should perform their own tests to evaluate suitability of our products for their purposes. No liability for patent infringement is permitted or accepted.