

DVS Starter Culture GF567

Version: FEB. 2025

1. Product Description

Product	Freeze-dried powder
Format	
Composition	<i>Streptococcus salivarius</i> subsp. <i>thermophilus</i> <i>Lactobacillus delbrueckii</i> subsp. <i>Bulgarius</i>

For direct vat inoculation of milk-based products, suitable for the production of yogurt.

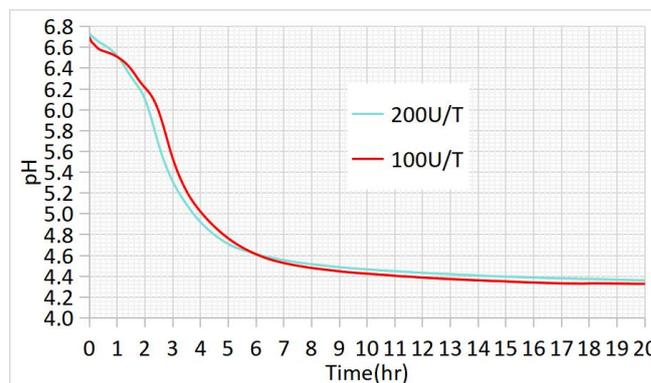
Application product characteristics: medium thickness, medium ropiness, rich creamy flavour, excellent post-acidification.

2. Recommended Dosage

Application	Recommended Dosage
Fermented milk	100-200U/T of vat milk

The quantities of inoculation indicated should be considered as guidelines. Users of this product shall determine the suitability of the product based on such user's technology and product properties desired.

3. Fermentation Curve



Fermentation conditions: 10% skimmed reconstituted milk, sterilized at 99°C for 30 minutes, fermented at 43 °C (pH ± 0.15).

4. Storage Condition and Shelf Life

Stored at -18°C or below, the shelf life is 18 months.

5. Instructions for Use

- Disinfect the packaging prior to opening using sodium hypochlorite solution or other suitable disinfectants and then wipe dry with a clean and dry tissue.
- Open the package and add the starter culture into the pasteurized product. Agitate at low speed for 15-30 minutes until it is distributed evenly, avoid air getting into the milk and creating bubbles.
- In order to ensure product quality, the contents of the packaging bag should be used at one time.