

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. The information contained herein is to the best of our knowledge true and correct and presented in good faith. It may be subject to change without further notice. To the best of our knowledge this product does not infringe Intellectual Property Rights of any third party. This information is offered solely for your consideration and verification. Copyright© Chr. Hansen A/S. All rights reserved. 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 www.chr-hansen.com Page: 1 (4) 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