

# DRI-SET BIOFLORA ABY 438



PREMIUM FREEZE DRIED LACTIC CULTURE

August 19, 2013

The VIVOLAC DRI-SET BIOFLORA ABY 438 is a premium line of freeze dried concentrated cultures for the production of bulk set or cup set yogurt as well as frozen yogurt and yogurt bulk starter. These cultures contain select strains of *Lactobacillus delbrueckii* subsp. *bulgaricus*, *Streptococcus salivarius* subsp. *thermophilus*, *Lactobacillus acidophilus* and *Bifidobacterium* ssp. that provide a high active count in the finished product. Vivolac DriSet BIOFLORA ABY 438 provides a typical yogurt flavor and moderate viscosity.

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## DRI-SET BIOFLORA ABY 400 CULTURE

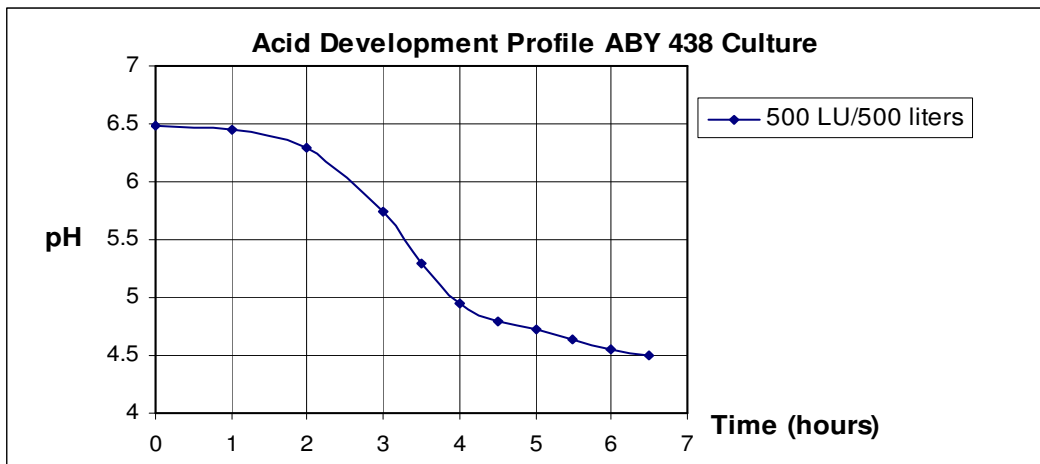
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CULTURE SERIES	DESCRIPTION	INOCULATION RATES	INCUBATION PARAMETERS
<b>BIOFLORA ABY 438</b>	Concentrated freeze dried strains of <i>Lactobacillus acidophilus</i> , <i>Bifidobacterium</i> ssp. <i>Streptococcus thermophilus</i> and <i>Lactobacillus bulgaricus</i> lactic acid bacteria for the manufacture of yogurt with traditional yogurt flavor and moderate to high viscosity	50 LU/50 liters 100 LU / 100 liters 500 LU / 500 liters 1000 LU/ 1000 liters 5000 LU/ 5000 liters	35-44°C for 6-12 hours  (Time may vary with application)

For more information about these or any other Vivolac products, contact your technical representative at 1-317-866-9528 or 1-800-VIVOLAC between 8:00 AM and 4:30PM eastern standard time.

# PRODUCT SPECIFICATIONS:

<b>Product name:</b>	<b>VIVOLAC DriSet BIOFLORA ABY-438</b>	
<b>Ingredients:</b>	<b>non-fat dry milk, lactic acid bacteria, cryo-protective agents</b>	
<b>Appearance:</b>	<b>Freeze-dried light brown powder with a lactic acid smell</b>	
<b>Lactic Count:</b>	<b>Not less than <math>2.0 \times 10^{10}</math> CFU/gram</b>	
<b>Microbial Analysis:</b>	<b>Coliform</b>	<b>&lt; 1 CFU/gram</b>
	<b>E. coli.</b>	<b>Negative</b>
	<b>Salmonella</b>	<b>Negative</b>
	<b>Staphylococcus (Coagulase +)</b>	<b>Negative</b>
	<b>Yeast and Mold</b>	<b>&lt; 10 CFU/gram</b>
<b>Packaging:</b>	<b>FDA tamper evident foil pouches or plastic bottles with tamper evident shrink seal. Shipped in Styrofoam containers on dry-ice</b>	
<b>Storage/Shelf-life:</b>	<b>&lt;-20°F (-30°C) / 12 months</b>	



**Culture Activity Test: 40.5°C in heat shocked, reconstituted skim milk at 9% milk solids**