



PREMIUM FREEZE DRIED LACTIC CULTURE FOR

SOUR CREAM

The VIVOLAC DriSet FAS SERIES provides a premium line of direct-set cultures for the production of buttermilk and other fermented dairy products like Kumis. These cultures contain select strains of *Lactococcus lactis* subsp. *cremoris*, and *Lactococcus lactis* subsp. *lactis*, which give smooth body and without diacetyl or gas production. Each culture contains a defined mixture of several strains that protect the fermentation against phage attack, assuring consistent make times day after day. In combination with an extensive rotation and the VIVOLAC PHAGE-FAX monitoring system, you can produce consistent, quality sour cream products on schedule.

For extra-thick viscosity and flavorful buttermilk and sour cream, we offer special application cultures: BES, and FP.

CULTURE	DESCRIPTION	INOCULATION	INCUBATION
SERIES		RATE	PARAMETERS
991, 992, 993, 994, 995, 996	Freeze dried concentrated strains of mesophilic lactic acid bacteria for the direct set of sour cream or fermented drinks	100 LU up to 100 liters of base 500 LU up to 500 liters of base 1000 LU up to 1000 liters of base 2000 LU up to 2000 liters of base	72-77°F (23-25°C for 14-18 hours

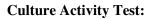
DriSet FAS SERIES SOUR CREAM CULTURES

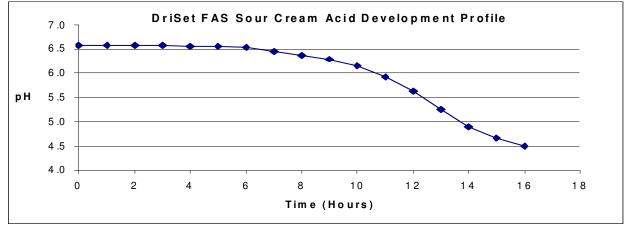
For more information about these or any other Vivolac products, contact your technical representative at 1-317-866-8486 or 1-800-VIVOLAC between 8:00 AM and 4:30PM eastern standard time.

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PRODUCT SPECIFICATIONS:

Product name:	Vivolac DriSet FAS 990 series		
Ingredients:	Water, Non-Fat dry milk, Lactic acid bacteria, cryo-protective agents		
Appearance:	Light brown powder		
Lactic Count:	Not less than 5.0 x 10 ¹⁰ CFU/gram		
Microbial Analysis:	Coliform E. coli. Salmonella Staphylococcus (Coagulase +) Yeast and Mold	< 1 CFU/gram Negative Negative Negative < 10 CFU/gram	
Packaging:	FDA tamper evident foil pouches or plastic bottles with tamper evident shrink seal. Shipped in Styrofoam containers on dry-ice		
Storage/Shelf-life:	<-20°F (-30°C) / 12 months		





74°F (23.3°C) in heat shocked reconstituted skim milk at 9% milk solids.

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