BIOFLORA FAS AB 990

PREMIUM FREEZE DRIED LACTIC CULTURE FOR



SOUR CREAM

August 19, 2013

The VIVOLAC DriSet BIOFLORA FAS AB 990 SERIES provides a premium line of direct-set cultures for the production of sour cream 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. These cultures also contain beneficial *Lactobacillus acidophilus* and *Bifidobacterium* probiotic strains. 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.

DriSet BIOFLORA FAS AB SERIES SOUR CREAM CULTURES

CULTURE	DESCRIPTION	INOCULATION	INCUBATION
SERIES		RATE	PARAMETERS
FAS AB 991, FAS AB 992, FAS AB 993, FAS AB 994, FAS AB 995, FAS AB 996,	Freeze dried concentrated strains of mesophilic lactic acid bacteria for the direct set of sour cream or fermented drinks	50 LU per 10-50 liters of base 250 LU per 50-250 liters of base 500 LU per 250-500 liters of base 1000 LU per 500-1000 liters of base 2000 LU per 1000-2000 liters of base	72-77°F (23-25°C) for 14-18 hours

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.

This information, results, reports, and/or interpretation is/are believed to be accurate and offered toward a better understanding of products or services for the benefit and knowledge to other entities. Vivolac/Lyoferm does not assume any liability or risk involved in the use of its products since the conditions of use are beyond our control. Nothing contained herein shall constitute an expressed or implied guarantee or warranty with respect to Vivolac/Lyoferm products or their use. Statements concerning possible use of Vivolac/Lyoferm products are not to be construed as a recommendation for any use which would violate any patent rights, regulations or statutory restrictions. This information, results, reports, and/or interpretation is a general description or guideline of processes and procedures for application of products and are not intended to suggest, recommend or guarantee a procedure or result of processing which may vary considerably

PRODUCT SPECIFICATIONS:

Product name: Vivolac DriSet Bioflora FAS AB 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 10¹⁰ CFU/gram

Microbial Analysis: Coliform <1 CFU/gram

E. coli. Negative Salmonella Negative Staphylococcus (Coagulase +) Negative

Yeast and Mold < 10 CFU/gram

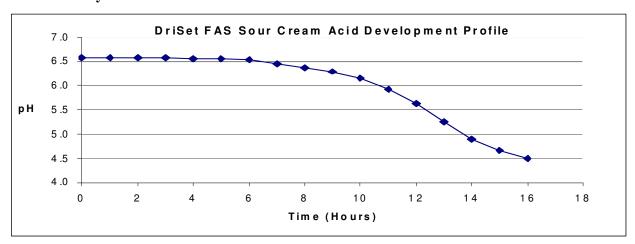
Packaging: FDA tamper evident foil pouches or plastic bottles with

tamper evident shrink seal.

Shipped in Styrofoam containers on dry-ice

Storage/Shelf-life: <-20°F (-30°C) / 12 months

Culture Activity Test:



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