



Product Specification Sheet

DELVO[®] LAC LS-6 CULTURE MEDIA

Last revision: 11 October 2021

Product Information

Description	Culture media used for the production of lactic acid bacteria used in the production of cheese. See Application Data Sheet for additional details.
Application market	LS-6 is a low solids, Grade A, internally buffered starter medium, which provides good bacteriophage protection and is used for growing mesophilic starter cultures. No liability accepted in case of undue application
Appearance	White to light brown
Functionality	Refer to the application data sheet or contact your sales account for the recommendation of use.
Status	<ul style="list-style-type: none">• Kosher - OK Kosher Dairy Certification (Circle K)• Halal - Islamic Food and Nutrition Council of America (IFANCA)• GMO statement available on request• Allergen statement available on request

Physical & Chemical specifications

Mix pH	6.3 - 6.7	Arsenic	< 1 ppm
Titrate acidity	0.30 % - 0.55%	Mercury	< 0.1 ppm
Lead	< 1 ppm	Cadmium	< 0.5 ppm

Microbiological specifications

Total plate count	< 10000 CFU/g	Coagulase positive staphylococci	< 10 CFU/g
Coliforms	< 10 CFU/g	<i>Listeria</i> spp	absent in 125 g
Yeasts & Molds	< 100 CFU/g	<i>Salmonella</i> spp	absent in 375 g

Composition

- Magnesium-phosphate buffer
- Grade A whey (milk)
- Grade A lactose
- Starch
- Autolyzed yeast extract
- Whey protein hydrolysate and/or hydrolyzed casein



Regulatory information

DSM media are legally manufactured for DSM Food Specialties B.V. according to production recommendations and sanitary measures as defined in the local applicable regulations. Local legislation should however be consulted before use of product. The product does not contain components or admixtures injurious to the health of the consumer. It is fit for food application.

Packaging & Storage

Packaging	Product number 5931: 22.7 kg/50 lb paper bag with 4 mil polyethylene liner. Culture media bags are heat-sealed
Storage conditions	Store under cool, dry conditions. If stored under cool, dry conditions the product is acceptable for use if free flowing. Kept in the original packaging under the recommended storage condition, the product has an optimal shelf life of 24 months

Safety & Handling

Please refer to the Safety Data Sheet, available on request.

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