



Product Specification Sheet

CATILAC[®] pH 100 CULTURE MEDIA

Last revision: 11 October 2021

Product Information

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|--------------------|---|
| 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 | Catilac [®] pH 100 is a complete milk-based culture media which provides good bacteriophage protection and is used for growing mesophilic starter cultures using external or conventional growth parameters. No liability accepted in case of undue application |
| Appearance | Cream to light tan |
| 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 | 6.6 - 7.0 | Titrateable acidity | 0.25 % - 0.50% |
| Scorched particle | 'B' pad ('A' typical) | | |

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

- Non-fat dry milk
- Whey
- Phosphate-citrate buffer
- Autolyzed yeast extract
- Lactose
- Sulfates



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 16452: 22.7 kg/50 lb paper bag with 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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