

## BEFRESH™ YM

### PRODUCT DESCRIPTION SHEET

Code 0502 File name PDS0502 Analyst Ms. Shah Version 03 Date 02/02/2022

#### DESCRIPTION

Befresh™ YM is a starter culture of *Lactobacillus rhamnosus* and *Propionibacterium freudenreichii* sub spp. *shermanii*, which is effective against yeasts and molds in fresh fermented milk and cheese products.

#### KEY BENEFITS

- Growth control of yeasts, molds, and Heterofermentative *Lactobacilli*
- Shelf life extension
- Clean label

#### APPLICATION AREAS

Fermented milk products (e.g., Yoghurt), Quarg, Mozzarella, Feta / White cheese

#### DIRECTION FOR USE

Dissolve Befresh™ YM into milk in a sterile environment. Inoculate Befresh™ YM into a fermentation tank.

The recommended dosage is 50-100U/1,000L milk, with the optimal temperature being at 41-42°C in yoghurt and 50-150U/1,000L milk at 38-42°C in fresh cheese. Timely cooling down is highly recommended with Befresh™ YM at the end of the fermentation.

#### COMPOSITION

<i>Lactobacillus rhamnosus</i> (U/mg)	≥5.0x10 <sup>9</sup>
<i>Propionibacterium freudenreichii</i> sub spp. <i>shermanii</i> (U/mg)	≤1.0x10 <sup>2</sup>

\*The exact percentage variations may occur from batch to batch.

#### HEAVY METALS

Lead (mg/kg)	≤1.0
Arsenic (mg/kg)	≤0.5

#### MICROBIOLOGICAL SPECIFICATIONS

Non-lactic acid bacteria (CFU/g)	≤100
Yeast and molds (CFU/g)	≤50
<i>Coliform</i> bacteria (MPN/100g)	≤100
<i>Salmonella</i> spp. (/25g)	Absent
<i>Staphylococcus aureus</i> (/25g)	Absent
<i>Shigella</i> (/25g)	Absent

#### PHYSICAL / CHEMICAL SPECIFICATIONS

Appearance*	White or light-yellow powder
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\*The appearance may vary from batch to batch.

#### PACKAGING

Befresh™ YM is available in 100 U/pouch with integral, tamper-proof seals. Packaging is available in other quantities.

Packaging materials comply with Regulation (EU) No 1935/2004, 2023/2006 and 10/2011.

#### STORAGE

The shelf life is 18 months when stored unopened below -18°C in dry conditions, away from direct sunlight and odorous products.

#### ALLERGENS

Components	Yes / No
• Peanut or its derivatives	No
• Tree nuts, coconuts, macadamia nuts, pecans, pine nuts, pistachios and walnuts or their derivatives	No
• Sesame or its derivatives	No
• Eggs or its derivatives	No
• Fish or its derivatives	No
• Crustaceans and shellfish or their derivatives	No
• Soy or its derivatives	No
• Wheat, triticale, or their derivative	No
• Mustard or its derivatives	No
• Milk or its derivatives (e.g., Lactose)	Yes
• Sulphites	No

#### CERTIFICATION STATUS

Befresh™ YM is HALAL and KOSHER certified.

#### GMO STATUS

According to regulations EC No. 1829/2003 and 1830/2003. Microorganism used to produce Befresh™ YM is not genetically modified.

#### REGULATIONS

Befresh™ YM meets the QPS specification laid down by the EU legislation.

Label food regulations should always be consulted concerning the status of this product. As legislation regarding its use in food may vary from country to country.

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