



Dairy cultures product list

Cheese-Tek[®]

Yoghurt-Tek[®]

Pro-Tek[®]

Aroma-Tek[®]

Texture-Tek[®]

Vivi-Tek[®]

Dairy Cultures Product List

Starter cultures for direct vat inoculation (DVI®)

Cheese-Tek®

Dry starters cultures ideals for the various technologies for cheese production .
Each culture is accompanied by a fagospesific rotation to ensure continuity of production without lie in bacteriophage infections.

Lactoferm "MS" Series		Mesophilic Cultures
Cultures	Composition	Application
MSO	<i>Lactococcus lactis</i> subsp. <i>lactis</i> <i>Lactococcus lactis</i> subsp. <i>cremoris</i>	Semi-hard, hard and soft cheese varieties : Cottage cheese, Quark, Manchego, Edam .
MSE	<i>Lactococcus lactis</i> subsp. <i>lactis</i> <i>Lactococcus lactis</i> subsp. <i>cremoris</i> <i>Lactococcus lactis</i> subsp. <i>lactis</i> biovar <i>diacetylactis</i> <i>Leuconostoc mesenteroides</i> subsp. <i>cremoris</i>	Semi-hard, hard and soft cheese varieties : Butter, Gouda, Cheddar .
MSE-910	<i>Lactococcus lactis</i> subsp. <i>lactis</i> <i>Lactococcus lactis</i> subsp. <i>cremoris</i> <i>Lactococcus lactis</i> subsp. <i>lactis</i> biovar <i>diacetylactis</i> <i>Leuconostoc mesenteroides</i> subsp. <i>cremoris</i>	Semi-hard cheese varieties: Gouda, Edam Fresh cheese: Cream cheese
MSO-11	<i>Lactococcus lactis</i> subsp. <i>lactis</i> <i>Lactococcus lactis</i> subsp. <i>cremoris</i> <i>Lactococcus lactis</i> subsp. <i>lactis</i> biovar <i>diacetylactis</i> <i>Leuconostoc mesenteroides</i> subsp. <i>cremoris</i>	Fresh cheese and semi-hard cheese varieties : Acid cream , Cream cheese .

Lactoferm "MF" Series		Mesophilic-Thermophilic Cultures
Cultures	Composition	Application
MFC	<i>Lactococcus lactis</i> subsp. <i>lactis</i> <i>Lactococcus lactis</i> subsp. <i>cremoris</i> <i>Streptococcus salivarius</i> subsp. <i>thermophilus</i> <i>Lactobacillus delbrueckii</i> subsp. <i>bulgaricus</i>	Fresh cheese and soft cheese varieties : Feta UF, Traditional Feta,
EM	<i>Lactococcus lactis</i> subsp. <i>lactis</i> <i>Lactococcus lactis</i> subsp. <i>cremoris</i> <i>Streptococcus salivarius</i> subsp. <i>thermophilus</i> <i>Lactobacillus helveticus</i> <i>Lactobacillus delbrueckii</i> subsp. <i>lactis</i>	Semi-hard and hard cheese varieties : Emmental, Grouvier, Grev .
MST	<i>Lactococcus lactis</i> subsp. <i>lactis</i> <i>Lactococcus lactis</i> subsp. <i>cremoris</i> <i>Streptococcus salivarius</i> subsp. <i>thermophilus</i>	Semi-hard, hard and soft cheese varieties : Camembert .
MSY	<i>Lactococcus lactis</i> subsp. <i>lactis</i> <i>Lactococcus lactis</i> subsp. <i>cremoris</i> <i>Lactococcus lactis</i> subsp. <i>lactis</i> biovar <i>diacetylactis</i> <i>Streptococcus salivarius</i> subsp. <i>thermophilus</i>	Fresh cheese and semi-hard cheese varieties : Cottage cheese, Quark , Acid cream , Cream cheese .
MSY-910	<i>Lactococcus lactis</i> subsp. <i>lactis</i> <i>Lactococcus lactis</i> subsp. <i>cremoris</i> <i>Lactococcus lactis</i> subsp. <i>lactis</i> biovar <i>diacetylactis</i> <i>Leuconostoc mesenteroides</i> subsp. <i>cremoris</i> <i>Streptococcus salivarius</i> subsp. <i>thermophilus</i>	Fresh cheese and semi-hard cheese varieties : Cottage cheese, Tvorog, Gouda, Edam, Cream cheese, Acid cream
MTH	<i>Lactococcus lactis</i> subsp. <i>lactis</i> <i>Lactococcus lactis</i> subsp. <i>cremoris</i> <i>Lactobacillus helveticus</i> <i>Streptococcus salivarius</i> subsp. <i>thermophilus</i>	Semi-hard cheese varieties : Prato cheese
MYE-1	<i>Lactococcus lactis</i> subsp. <i>lactis</i> <i>Lactococcus lactis</i> subsp. <i>cremoris</i>	Smetana set type (thermostatic) , acid cream
MYE-2	<i>Lactococcus lactis</i> subsp. <i>lactis</i> biovar <i>diacetylactis</i> <i>Streptococcus salivarius</i> subsp. <i>thermophilus</i> <i>Leuconostoc mesenteroides</i> subsp. <i>cremoris</i>	
MYE- 11	<i>Lactococcus lactis</i> subsp. <i>lactis</i> <i>Lactococcus lactis</i> subsp. <i>cremoris</i>	Smetana broken type , acid cream.
MYE - 12	<i>Lactococcus lactis</i> subsp. <i>lactis</i> biovar <i>diacetylactis</i> <i>Streptococcus salivarius</i> subsp. <i>thermophilus</i> <i>Leuconostoc mesenteroides</i> subsp. <i>cremoris</i>	



Lactoferm "SL" Series		Thermophilic Cultures
Cultures	Composition	Application
M	<i>Streptococcus salivarius subsp. thermophilus</i>	Stretching cheese and fresh cheese varieties : Cow mozzarella, Caciotta , Scamorza .
LH	<i>Streptococcus salivarius subsp. thermophilus</i> <i>Lactobacillus helveticus</i>	Hard cheese varieties .
SLL	<i>Streptococcus salivarius subsp. thermophilus</i> <i>Lactobacillus delbrueckii subsp. lactis</i>	Semi-hard cheese and stretching cheese varieties : Buffalo Mozzarella, Mozzarella Pizza, Latteria , Asiago .
SLB	<i>Streptococcus salivarius subsp. thermophilus</i> <i>Lactobacillus delbrueckii subsp. bulgaricus</i>	
ST	<i>Streptococcus salivarius subsp. thermophilus</i>	Very-fresh cheese varieties : Stracchino, Scucquerone, Casatella .
PG	<i>Streptococcus salivarius subsp. thermophilus</i> <i>Lactobacillus delbrueckii subsp. lactis</i> <i>Lactobacillus helveticus</i>	Hard cheese varieties : Parmigiano, Provolone, Grana Padano .
LF	<i>Streptococcus salivarius subsp. thermophilus</i> <i>Lactobacillus fermentum</i>	Fresh cheese and semi hard cheese varieties .
AT	<i>Streptococcus salivarius subsp. thermophilus</i> <i>Lactococcus lactis subsp. lactis</i> <i>Lactobacillus delbrueckii subsp. lactis</i>	Semi-hard and hard cheese varieties .

Lactoferm Autoctonous Series		
Cultures	Composition	Application
FS	<i>Lactococcus lactis subsp. lactis</i> <i>Enterococcus faecium</i>	Hard sarde cheese : Fiore Sardo .
A1	<i>Streptococcus salivarius subsp. thermophilus</i> <i>Omofermentant lactobacillus</i>	Semi-hard, sarde ovine cheese .
PR	<i>Omofermentant streptococcus</i> <i>Omofermentant lactobacillus</i>	Hard sarde cheese : Pecorino Romano .
PSM	<i>Streptococcus salivarius subsp. thermophilus</i> <i>Lactococcus lactis subsp. lactis</i>	Hard sarde cheese : Pecorino Sardo Maturo .
PSD	<i>Streptococcus salivarius subsp. thermophilus</i> <i>Lactococcus lactis subsp. lactis</i>	Fresh sarde cheese : Pecorino Sardo Dolce .
MT	<i>Streptococcus salivarius subsp. thermophilus</i> <i>Omofermentant lactobacillus</i>	Semi-hard cheese : Montasio .



Dairy Cultures Product List

Starter cultures for direct vat inoculation (DVI®)

Yoghurt-Tek®

Yoghurt-Tek® is a range of cultures in lyophilized form which is used for production of yoghurt and fermented milks.

Each culture is accompanied by a fagosome specific rotation to ensure continuity of production without lie in bacteriophage infections.

Lactoferm YO Series		Thermophilic cultures
Cultures	Composition	Application
YO-246 YO-247 YO-248	<i>Streptococcus salivarius</i> subsp. <i>thermophilus</i> <i>Lactobacillus delbrueckii</i> subsp. <i>bulgaricus</i>	Set and drinking Yoghurt .
YO-122 YO-130 YO-145 YO-146 YO-207 YO-269	<i>Streptococcus salivarius</i> subsp. <i>thermophilus</i> <i>Lactobacillus delbrueckii</i> subsp. <i>bulgaricus</i>	Set , stirred and drinking Yoghurt .
YO-351 YO-352 YO-353	<i>Streptococcus salivarius</i> subsp. <i>thermophilus</i> <i>Lactobacillus delbrueckii</i> subsp. <i>bulgaricus</i>	Stirred , set and frozen Yogurt .
YO-440 YO-441 YO-442 YO-443 YO-540	<i>Streptococcus salivarius</i> subsp. <i>thermophilus</i> <i>Lactobacillus delbrueckii</i> subsp. <i>bulgaricus</i>	Stirred , set and frozen Yoghurt .

Lactoferm Y Series		Mesophilic-Thermophilic cultures
Cultures	Composition	Application
YTM - 1 YTM - 2	<i>Streptococcus salivarius</i> subsp. <i>thermophilus</i> <i>Lactococcus lactis</i> subsp. <i>lactis</i> <i>Lactococcus lactis</i> subsp. <i>cremoris</i> <i>Lactococcus lactis</i> subsp. <i>lactis biovar diacetylactis</i> <i>Leuconostoc mesenteroides</i> subsp. <i>cremoris</i>	Fermented milks and drinking Yogurt .
YTM - 11 YTM - 12	<i>Streptococcus salivarius</i> subsp. <i>thermophilus</i>	

Lactoferm Kefir Series		Mesophilic cultures
Cultures	Composition	Application
Kefir – 30	<i>Lactococcus lactis</i> subsp. <i>lactis</i> <i>Lactococcus lactis</i> subsp. <i>cremoris</i> <i>Lactococcus lactis</i> subsp. <i>lactis biovar diacetylactis</i> <i>Leuconostoc mesenteroides</i> subsp. <i>cremoris</i> <i>Lactobacillus delbrueckii</i> subsp. <i>bulgaricus</i>	Fermented milks and drinking Yogurt .
Kefir - 31	<i>Lactococcus lactis</i> subsp. <i>lactis</i> <i>Lactococcus lactis</i> subsp. <i>cremoris</i> <i>Lactococcus lactis</i> subsp. <i>lactis biovar diacetylactis</i> <i>Leuconostoc mesenteroides</i> subsp. <i>cremoris</i> <i>Lactobacillus delbrueckii</i> subsp. <i>bulgaricus</i> <i>Saccaromyces cerevisiae</i>	Fermented milks and drinking Yogurt .



Dairy Cultures Product List

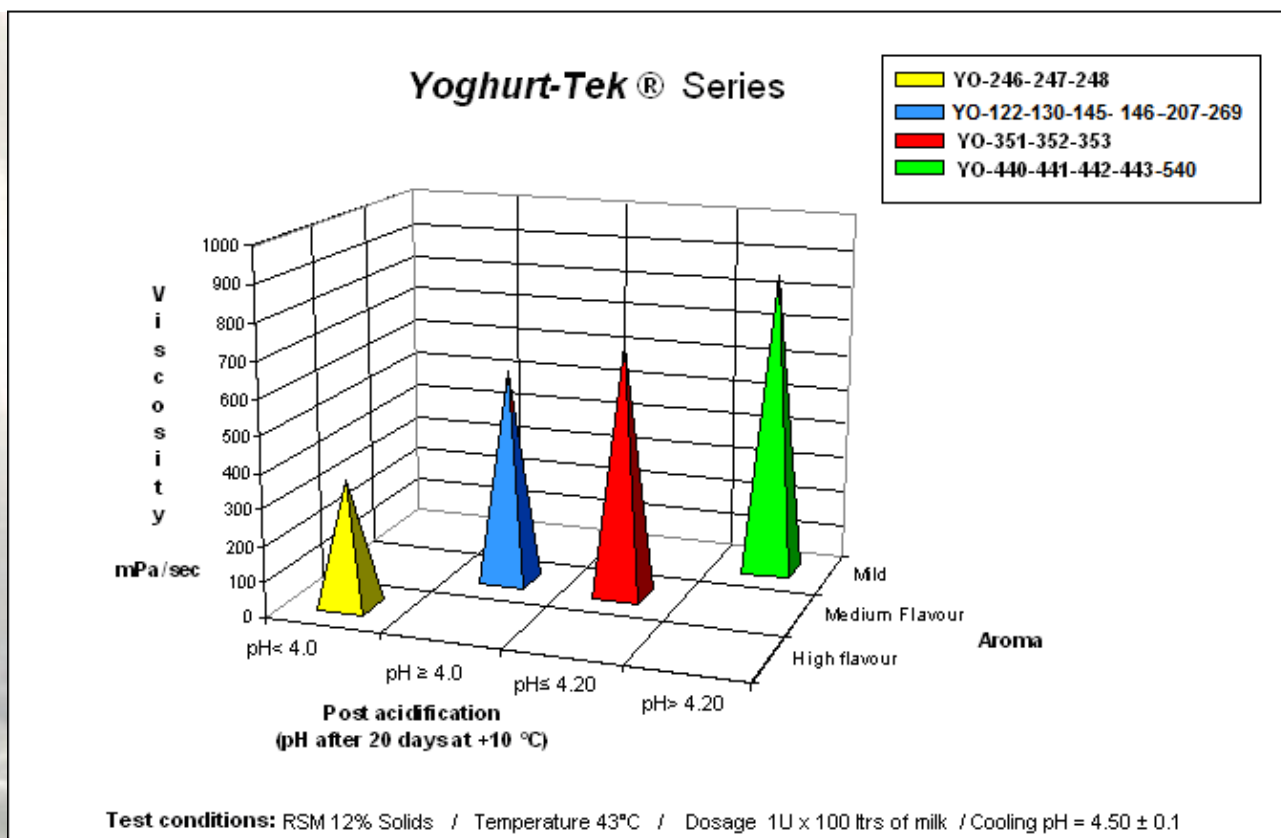
Starter cultures for direct vat set inoculation (DVI®)

Yoghurt-Tek®

Yoghurt-Tek® is a range of cultures in lyophilized form which is used for the production of yoghurt and fermented milks.

The thermophilic cultures for yoghurt are formed by defined strains of *Streptococcus salivarius subsp. thermophilus* and *Lactobacillus delbrueckii subsp. bulgaricus*, which ensure a uniform and controlled production of dairy products with defined characteristics of Viscosity, Acidity and Aroma.

Properties of Yoghurt-Tek® according to Viscosity, Acidity and Aroma.



Dairy Cultures Product List

Starter cultures for direct vat inoculation (DVI®)

Pro-Tek®

Cultures with probiotic characters to be used individually or in mixtures with other strains, to produce fermented milks or cheeses, for guarantee the protective and probiotic properties of matrices used.

Lactoferm L Series		Probiotic cultures
Cultures	Composition	Application
LA	<i>Lactobacillus acidophilus</i>	Fermented milks, Yogurt, Ice-yogurt, Cheese .
LC	<i>Lactobacillus casei</i>	
LCR	<i>Lactobacillus casei subsp. rhamnosus</i>	
LH	<i>Lactobacillus helveticus</i>	
LP	<i>Lactobacillus plantarum</i>	
BF1	<i>Bifidobacterium bifidum</i>	

Lactoferm Fermented milk Series		Probiotic yogurt cultures
Cultures	Composition	Application
ABT	<i>Streptococcus salivarius subsp. thermophilus</i> <i>Bifidobacterium bifidum</i> <i>Lactobacillus acidophilus</i>	Fermented milks and drinking Yogurt .
ABY	<i>Streptococcus salivarius subsp. thermophilus</i> <i>Bifidobacterium bifidum</i> <i>Lactobacillus acidophilus</i> <i>Lactobacillus delbrueckii subsp. bulgaricus</i>	
AB	<i>Lactobacillus acidophilus</i> <i>Bifidobacterium lactis</i>	Fermented milks, probiotic milk without fermentation

Lactoferm Protective Series		
Cultures	Composition	Application
Protek	<i>Lactobacillus casei subsp. rhamnosus</i> <i>Micrococcus subsp.</i>	Fresh and Soft Cheese .



Dairy Cultures Product List

Starter cultures for direct vat inoculation (DVI®)

Aroma-Tek®

Aroma-Tek® are selected cultures with latex aromatic properties. These cultures can be used in mixtures with strains of Cheese-Tek® to customize in terms of their aroma the production of cheese .

Lactoferm Aromatic Series		
Cultures	Composition	Application
PP4	<i>Propionibacterium frenderenchii</i> subsp. <i>shermanii</i>	Cheese varieties: Gruyère, Emmental, Eldamer .
MY	<i>Lactococcus lactis</i> subsp. <i>lactis</i> biovar <i>diacetylactis</i>	Fresh, soft and semi-hard cheese with eyes formation.
FL	<i>Lactobacillus fermentum</i>	
LB	<i>Lactobacillus delbrueckii</i> subsp. <i>bulgaricus</i>	
LN	<i>Leuconostoc mesenteroides</i> subsp. <i>cremoris</i>	

Lactoferm Surface Series		
Cultures	Composition	Application
GC1	<i>Geotrichum candidum</i>	Fresh and soft cheese varieties : Camembert etc .
PC1	<i>Penicillium candidum</i>	
RQ	<i>Penicillium roqueforti</i>	Fresh soft cheese: Gorgonzola

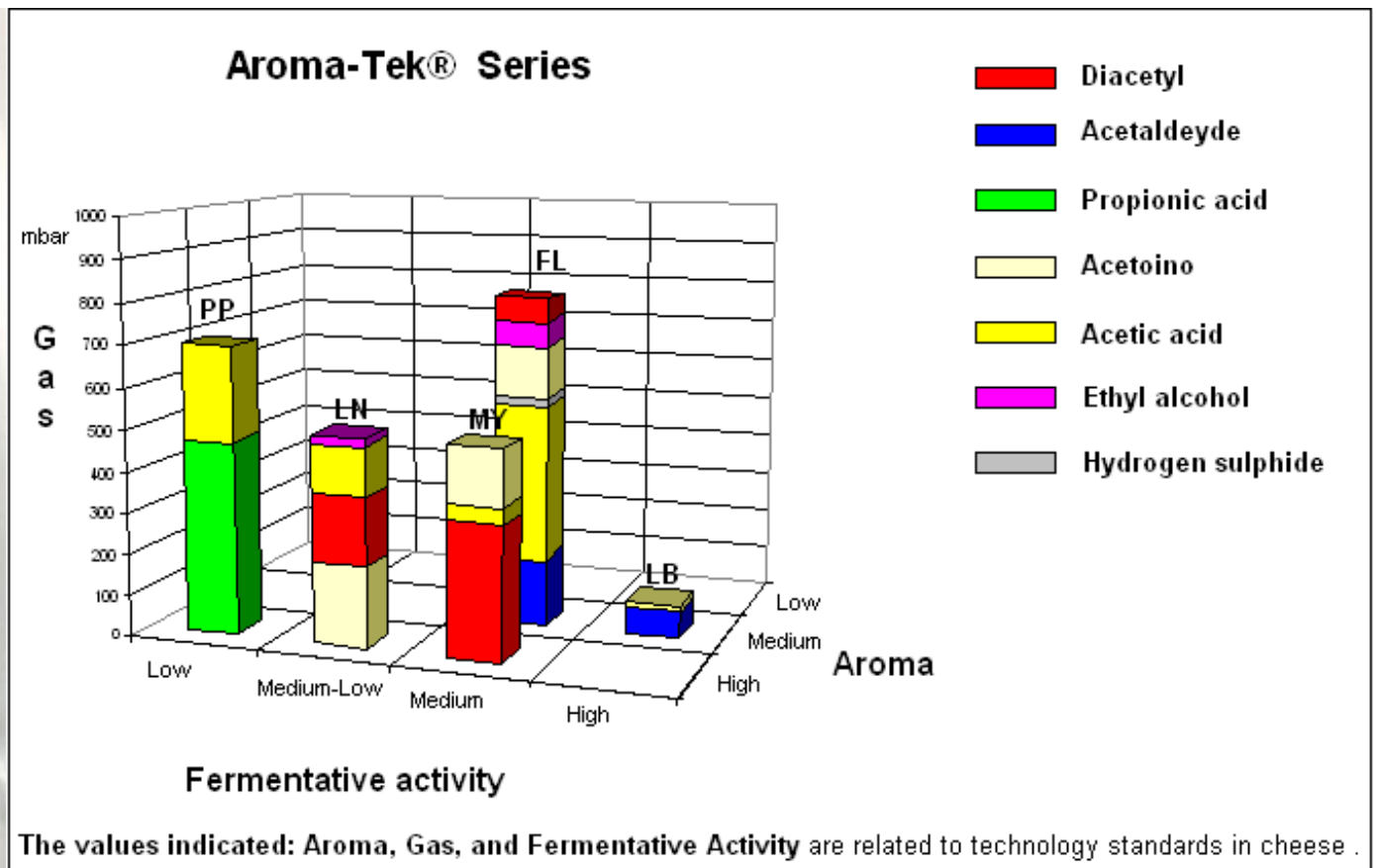


Dairy Cultures Product List

Starter cultures for direct vat inoculation (DVI®)

Aroma-Tek®

Aromatic evaluation scheme in order to identify the aromas and characteristics of the curd into desired customization of cheese.



Dairy Cultures Product List

Starter cultures for direct vat inoculation (DVI®)

Texture-Tek®

A range of cultures for support for the Cheese-Tek® series.
This cultures are composed by strain producer of EPS (Esopolisaccarydes)
that can develop additional texture in fresh and soft cheese for products customized .

Lactoferm Texture Series		
Cultures	Composition	Application
S 352	<i>Streptococcus salivarius subsp. thermophilus</i>	Fresh cheese and fermented milk
S 440	<i>Streptococcus salivarius subsp. thermophilus</i>	
S 441	<i>Streptococcus salivarius subsp. thermophilus</i>	
S 442	<i>Streptococcus salivarius subsp. thermophilus</i>	
S 443	<i>Streptococcus salivarius subsp. thermophilus</i>	
LN	<i>Leuconostoc destrictum</i>	



Dairy Cultures Product List

Starter cultures for direct vat inoculation (DVI®)

Vivi-Tek®

Vivi-Tek® is a range of products formulated for the improvement of the finished products in the dairy sector.

Vivilact product range	
Product	Application
Lacta-Free	Lactase enzyme derived from the fermentation of <i>Aspergillus oryzae</i> . For lactose-free milk products.
Lipasi	Enzyme lipase for the production of cheese at medium and long ripening where it is required spicy aroma
Bioactiv	Improve the coagulation of the milk for fresh cheese and paste filate cheese .
Biostart	Media in powder form for growth lactic-acid bacteria .
Biosal	Salts for the flocculation of Ricotta .
Florstart	Disabled starters, acid-flavoring in powder form .
Lysoferm	Liquid for the sanicate the line-plant for food and bioreactor for yoghurt production .
Rennet	Natural microbial rennet from <i>Rhizomucor miehei</i> .
Natural rennet	Natural ovine rennet in powder form, from Sarde lamb .
Oxy-Free	Proteic Enzyme for the degradation of H ₂ O ₂ .
Biotag	Transglutaminase enzyme used for yogurt and cheese production, increase texture and yield of final product

