



TECHNICAL CARD (KEFIR PROBIO)

KFB+B+C

❖ COMMERCIAL DENOMINATION

KFB+B+C

❖ PRODUCT AND ORIGIN

Cultivation of selected and defined stubs all concentrated of natural origin.

❖ ROTATION

KFB1+B+C/ KFB2+B+C

❖ COMPOSITION

Mixture of *Streptococcus thermophilus*,
Lactobacillus bulgaricus, *Lactococcus lactis* subsp.
Lactis, *Lactococcus lactis* subsp. *Cremoris*,
Leuconostoc Lactococcus lactis subsp. *Lactis*
biovar diacetylactis, *Debarymyces hansenii*
Kluyveromyces marxianus subsp. *Marxianus*,
Lactocaseibacillus paracasei subsp. *Paracasei* and
Bifidobacterium animalis subsp. *lactis*

❖ MANUFACTURE

Pouches PET+ALL+PE

❖ STORAGE

Store the product at a temperature of $\leq +4^{\circ}\text{C}$

❖ SHELF-LIFE

The product is guaranteed for 12 months if it is stored at a temperature of $\leq +4^{\circ}\text{C}$, in the original sealed package.

The product is guaranteed for 24 months if it is stored at a temperature $\leq -18^{\circ}\text{C}$, in the original sealed package.

❖ PROFILES

Inoculate the cultivation exactly as directly in the working milk. Shake some minutes so to secure the omogeneous distribution of the cultivation.

❖ MICROBIOLOGICAL CHARACTERISTICS:

Non-lactic bacteria	<500 CFU / g
Enterobacteriaceae	<10 CFU / g
Coagulase positive staphylococci	<10 CFU / g
<i>Salmonella</i> spp	Absent in 25 g
<i>Listeria monocytogenes</i>	Absent in 25 g

❖ GMO DECLARATION:

The product is not a Genetically Modified Organism, nor it is obtained or derived from a Genetically Modified Organism according to the definitions of EU Regulation 1829/2003 and 1830.

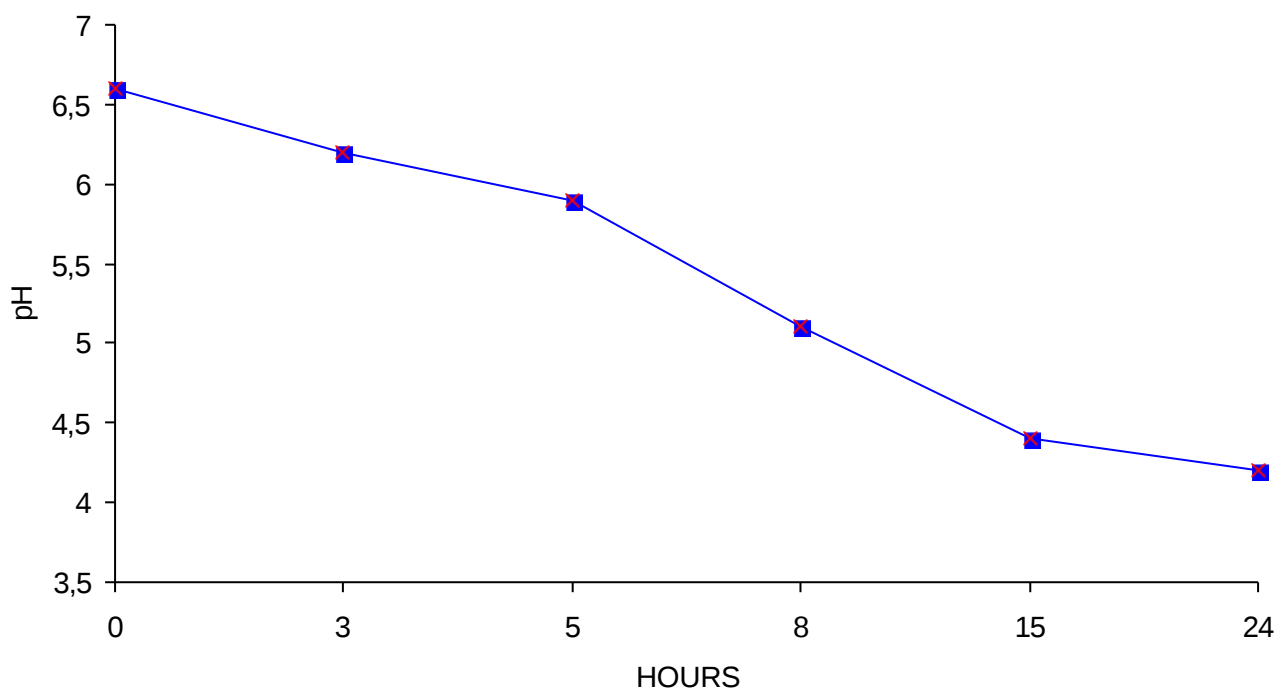
Allergens' list	Present in the product		Description of component
	YES	NO	
Cereal containing gluten and products thereof		X	
Crustaceans and products thereof		X	
Eggs and products thereof		X	
Fish and products thereof		X	
Peanuts and products thereof		X	
Soy and products thereof		X	
Milk and products thereof (including lactose)	X		Lactose
Nuts and products thereof		X	
Celery and products thereof		X	
Mustard and products thereof		X	
Sesame, sesame seeds and products thereof		X	
Sulphur dioxide and sulphites at concentrations of more than 10mg/Kg or 10 ml/l expressed as SO ₂		X	
Lupin and products thereof		X	
Molluscus and seafood and products thereof		X	

AffiMage™

TECHNICAL CARD

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pH's state at 32 °C



FERMENTATIVE CHARACTERISTIC KFB+B+C

CULTURE: substratum standard reconstruct at 10 % and pasteurized at 90 °C for 20 minutes.

ORE	0	3	5	8	15	24
pH	6,60	6.20	5.90	5.10	4.40	4.20