



TECHNICAL CARD (PROBIO)

YBA

❖ **COMMERCIAL DENOMINATION**
YBA

❖ **PRODUCT AND ORIGIN**
Cultivation of selected and defined stubs all concentrated of natural origin.

❖ **COMPOSITION**
Mixture of *Streptococcus thermophilus*,
Lactobacillus bulgaricus, *Lactobacillus Acidophilus*
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
Yeasts and molds <10 UFC / g
Enterobacteriaceae <10 CFU / g
Coagulase positive staphylococci <10 CFU / g
Salmonella spp Absent in 25 g
Listeria monocytogenes 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.

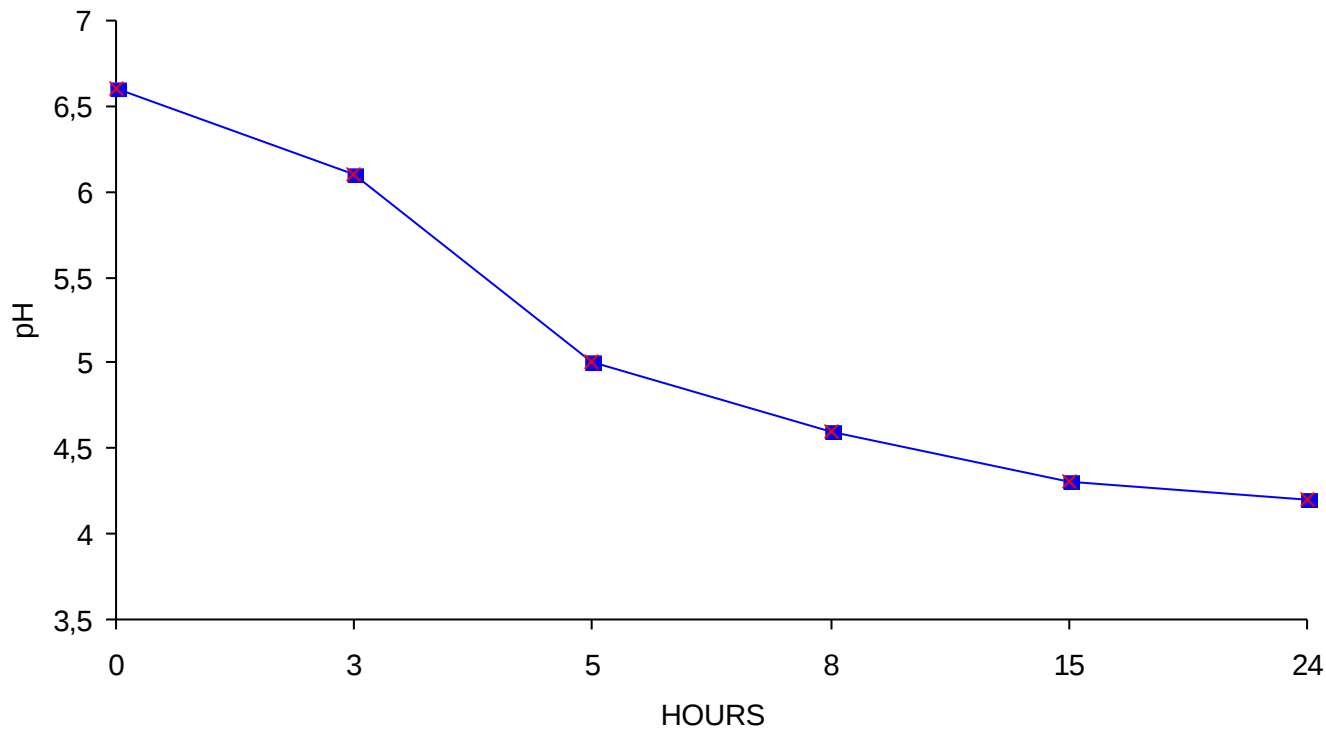
Allergens' list	Present in the product		Description of component
	YES	NO	
Cereal containing gluten and products thereof		X	
Crustaceans and products thereof		X	
Eggs and products thereof		X	
Fish and products thereof		X	
Peanuts and products thereof		X	
Soy and products thereof		X	
Milk and products 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	



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pH's state at 41 °C



FERMENTATIVE CHARACTERISTIC YBA

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

ORE	0	3	5	8	15	24
pH	6,60	6.10	5.00	4.60	4.30	4.20