

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

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

