

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 .

