

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>	
S 460	<i>Streptococcus salivarius subsp. thermophilus</i>	
LN	<i>Leuconostoc destricticum</i>	

