Dairy Cultures Product List

Starter cultures for direct vat inoculation (DVI®)



 $\mathsf{Vivi-Tek}^{\circledast}$ is a range of products formulated for the improvement of the finished products in the dairy sector.

Vivilact product range	
Product	Application
Lacta-Free	Lactase enzyme derived from the fermentation of Aspergillus oryzae. For lactose-free milk products.
Lipasi	Enzyme lipase for the production of cheese at medium and long ripening where it is required spicy aroma
Bioactiv	Improve the coagulation of the milk for fresh cheese and paste filate cheese .
Biostart	Media in powder form for growth lactic-acid bacteria .
Biosal	Salts for the flocculation of Ricotta .
Florstart	Disabled starters, acid-flavoring in powder form .
Lysoferm	Liquid for the sanicate the line-plant for food and bioreactor for yoghurt production .
Rennet	Natural microbial rennet from Rhizomucor miehei .
Natural rennet	Natural ovine rennet in powder form, from Sarde lamb .
Oxyfree	Proteic Enzyme for the degradation of H_2O_2 .
Biotag	Transglutaminase enzyme used for yogurt and cheese production, increase texture and yield of final product

