

### DEFINITION

Blend of cultures in freeze dried for direct vat inoculation.  
Mix of the following strains : *Staphylococcus xylosus*.

### PRODUCT DESCRIPTION

Appearance	Powder
Colour	Cream to beige

Guaranteed specifications	Standards	Methods
Cells Count (cfu/D*) (Viables cellules/D)	8,0 +/- 2,0 x 10 <sup>10</sup>	M 92004 (internal method)

Guaranteed microbiological specifications	Standards	Methods	
Enterobacteria	cfu/g	< 10	ISO 21528-2
<i>Enterococcus</i>	cfu/g	< 10	M 92001 (internal method)
Yeasts - Moulds	cfu/g	< 10	ISO 6611
<i>Staphylococcus</i> (coagulase +)	cfu/g	< 10	ISO 6888-1
Non-lactic acid bacteria	cfu/g	< 500	ISO 13559
<i>Salmonella</i>	cfu/25g	Not detected	BIO N°12/16-09/05
<i>Listeria monocytogenes</i>	cfu/25g	Not detected	BIO N°12/11-03/04

### APPLICATION

**AROMA-PROX® SX 034** has been developed for flavouring of all types of cheese. It can be used alone or in association with other ripening cultures. Thus, when **AROMA-PROX® SX 034**, is added during the manufacture of dairy products, it could be observed a limited growth of contaminants in finish products.

### AMOUNT TO USE

Manufacturing: 1 to 3 D / 1000 L of milk.

### METHOD OF USE

Use for direct vat inoculation:  
- Culture when the bottom of the vat is just covered with milk.  
- Vigorous agitation promotes dissolution.

### STORAGE

Conservation in its original packaging: 24 months at -18°C  
12 months at +4°C

### PACKAGING

**AROMA-PROX® SX 034** can be delivered in several sizes. Please ask your commercial to know what is available.

## REGULATION

### LABELLING

Lactic cultures

### ALLERGENS

According to Regulation (EU) No 1169/2011: Presence of milk or milk derivatives.

### HEAVY METALS

Mercury : < 0.1 mg/kg - Lead : < 1.0 mg/kg - Cadmium : < 0.3 mg/kg - Arsenic : < 1.0 mg/kg.

### COUNTRY OF ORIGIN

This product and its strain are manufactured in France by BIOPROX.

### RELIGIOUS AND DIETARY STATUS

Halal and Kosher Certificates available upon request.  
Suitable for vegetarian and gluten-free diets.  
No suitable for vegan diet.

### GMO STATUS

This product was manufactured neither 'from' nor 'by' GMOs as those terms are used in Articles 2 and 9 of Council Regulation (EC) No 834/2007 and is therefore not subject to any labeling obligation within the meaning of Regulation 1830/2003 / EC.

### IONIZATION STATUS

This product and the ingredients used to manufacture it are not ionized.

\*D : Dose

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