



mir italia

MIR ITALIA LACTIC CULTURES – “CLASSIC” LINE

D.V.I. Freeze-dried lactic cultures, cultivation of selected, defined, concentrated stubs, of natural origin.

G.M.O. free.

MIR ITALIA STARTERS FOR CHEESES

NAME	COMPOSITION	ROTATIONS	APPLICATIONS
CH-D	Streptococcus thermophilus Lactococcus Lactis subsp. Lactis Lactococcus Lactis subsp. Cremoris	1-2	Soft and Continental cheeses
FETA	Streptococcus thermophilus Streptococcus thermophilus Lactococcus Lactis subsp. Cremoris Lactobacillus delbrueckii subsp. Bulgaricus	1-2	Feta and White cheeses
GOUDA LIGHT	Lactococcus Lactis subsp. Lactis Lactococcus Lactis subsp. Cremoris Lactis Biovar Diacetylactis Leuconostoc Mesenteroides subsp. Cremoris Streptococcus thermophilus Lactobacillus Helveticus Lactobacillus Casei	1-2	Semi-hard cheeses
H-C	Streptococcus thermophilus Lactococcus Lactis subsp. Lactis Lactococcus Lactis subsp. Cremoris Lactococcus delbrueckii subsp. Bulgaricus Lactobacillus Casei Lactobacillus Helveticus	1-2	Hard and Semi-hard cheeses
LH	Streptococcus thermophilus	1-2-3	Cheese flavor enrichment
MNT	Streptococcus thermophilus Lactobacillus Bulgaricus Lactobacillus Helveticus Lactobacillus Casei	1-2-3	Cheeses with longer maturation
M-R	Streptococcus thermophilus	1-2-3-4-5	Mozzarella and pizza cheese
PO	Lactobacillus Helveticus Streptococcus thermophilus Lactobacillus Bulgaricus	1-2-3	Hard cheeses - Grana and Parmigiano like
SM-F	Streptococcus thermophilus Lactococcus Lactis subsp. Lactis Lactococcus Lactis subsp. Cremoris Lactococcus Lactis subsp. Lactis Biovar Diacetylactis	1-2	Sour Cream, Quark, Tvorog
SYR	Streptococcus thermophilus Lactococcus Lactis subsp. Lactis Lactococcus Lactis subsp. Cremoris Lactococcus Lactis subsp. Lactis Biovar Diacetylactis	1-2	Soft and Continental Cheeses
TV-B	Lactococcus Lactis subsp. Lactis Lactococcus Lactis subsp. Cremoris	1-2	Quark, Tvorog, Fresh and Semi-hard cheeses
VAL	Streptococcus thermophilus Lactobacillus Bulgaricus	1-2-3-4	Semi-hard and Hard cheeses

MIR ITALIA STARTER CULTURES FOR YOGURT AND FERMENTED MILK

NAME	COMPOSITION	ROTATIONS	APPLICATIONS
AYRAN	Streptococcus thermophilus Lactobacillus delbrueckii subsp. Bulgaricus	1-2	Fermented milk (ayran), Yogurt
JO-KM	Streptococcus thermophilus Lactobacillus delbrueckii subsp. Bulgaricus	1-2	Fermented milk, Yogurt Fast acidification Medium viscosity Very low aroma
JO-S PLUS	Streptococcus thermophilus Lactobacillus delbrueckii subsp. Bulgaricus	1-2	Fermented milk, Yogurt Medium-fast acidification Medium-high viscosity Low aroma
JO-X	Streptococcus thermophilus Lactobacillus delbrueckii subsp. Bulgaricus	1-2	Fermented milk, Yogurt Fast acidification Extra-high viscosity Low aroma
KEFIR	Streptococcus thermophilus Lactococcus Lactis subsp. Lactis Lactococcus Lactis subsp. Cremoris Lactococcus Lactis subsp. Lactis Biovar Diacetylactis Leuconostoc Mesenteorides subsp. Cremoris Debarymyces Hansenii Kluyveromyces Marxianus subsp. Marxianus	1-2	Kefir
YOGO	Streptococcus thermophilus Lactobacillus delbrueckii subsp. Bulgaricus	1-2	Yogurt - classic

MIR ITALIA BIOPROTECTION CULTURES

NAME	COMPOSITION	ACTION AGAINST
PRC	Lactobacillus Casei subsp. Paracasei Lactobacillus delbrueckii subsp. Bulgaricus	Yeasts Molds
PROTECT	Lactobacillus Paracaseii Propionibacterium Freudenreichii subsp. Shermanii	Yeasts, Molds Heterofementative lactobacilli
PROTECT PLUS	Lactobacillus Plantarum Lactobacillus Casei subsp. Rhamnosus	Yeasts Molds Undesired microorganisms
RHM	Lactobacillus Casei subsp. Rhamnosus	Undesired microorganisms

Mir Italia's "CLASSIC" line of lactic cultures is Halal and Kosher certified. The a/m list is just a part of our portfolio. For technical support, further products and commercial details: info@mir-italia.com
Made in Italy