



CONCENTRATED CULTURE PERMEATE

TOTAL
ACID
(AS LACTIC ACID)
185 g/l

ACID
VALUE
≥ 850 °SH

DRY
MATTER
28 %

DENSITY
1,12 kg/l

pH
≤ 3.0

VLOG
AVAILABLE

Concentrated Culture Permeate obtained from fermentation, concentration, decolourization and filtration, on the basis of substances contained in milk exclusively. The production is completely free from genetically modified microorganisms and raw material. It is subject to permanent quality control according to German and EU legislation and customer requirements.

APPLICATION ADVANTAGES

- Suitable as a replacement for other organic and inorganic acids
- Better process performance due to direct use without preprocessing and low viscosity
- Conservation of resources by using liquid products with positive sustainability management
- Possible denaturation of dairy proteins for yoghurt, cheese or other dairy productions without the use of additional process cultures

PRODUCT FEATURES

- Highest purity through selected raw materials and fermentation microorganisms
- Higher consumer acceptance of your product due to production, based on milk ingredients without the use of genetically modified microorganisms
- Pure lactic acid with little amount of other fermentation acids
- High source of essential milk minerals like for example Sodium, Potassium, Calcium and Magnesium
- Easy to distribute because of the maximum amount of acid without declaration of transport of hazardous materials

FUNCTIONAL PROPERTIES

- High acidity
- Low viscosity
- Containing milk components only
- Unique aroma profile
- Fat free

APPLICATIONS

- pH adjustment
- Acidification of butter
- Acidification of salt bath in cheese production



PACKAGING

- Canister: 25 kg made of PE as disposable version
- IBC: 1.000 kg in returnable PE container
- Tank truck: up to 25.000 kg in tanks made of stainless steel specifically for the transport of food

FOOD ACIDS (PER 100G DRY MATTER)*

- Lactic acid 82,3 %
- Formic acid < 0,9 %
- Malic acid < 0,9 %
- Succinic acid 4,8 %
- Butyric acid < 2,3 %
- Citric acid 1,4 %
- Acetic acid < 2,3 %
- Fumaric acid < 0,9 %
- Maleic acid < 0,9 %
- Propionic acid < 2,3 %
- Tartaric acid < 0,9 %

TRANSPORTATION/ DISTRIBUTION/STORAGE

- Optimum conditions are temperature $\geq 10^{\circ}\text{C}$
- Store closed in original canister/container under dry, hygiene conditions, without direct sunlight and without active cooling
- Shelf life of minimum 12 months after production date, if kept under the described storage conditions

ADDITIONAL INFORMATION*

- Free from Pesticides*
- Free from Dioxins*
- Free from Heavy metals such as:*
- Lead < 50 $\mu\text{g/kg}$
- Cadmium < 10 $\mu\text{g/kg}$
- Mercury < 5 $\mu\text{g/kg}$
- Free from Melamine*
- Free from Cyanuric acid*
- Free from Mould fungus poisons*
- Free from Quaternary ammonium compound*
- Fits the requirements of vegetarian food
- Kosher & Halal
- On order VLOG quality

*Monitoring as per detection level

