

PRODUCT TECHNICAL DOSSIER

LACTOBACILLUS ACIDOPHILUS

Product Code:

P31311

Raw Material Full Name:

Lactobacillus acidophilus LA3

Raw Material Full Botanical/Chemical/Latin/Trade Name/Synonyms:

LB. acidophilus

This material is Food Grade:

✓

Vegan / Vegetarian Status:

Vegan ✓

Vegetarian ✓

Limit/Range/Specification:

>1.5E+11 cfu/g

Solubility in Water:

Soluble

Loss on Drying:

Max 7%

Country of Origin:

China

Country of Origin of the Manufacture:

China

Base Source/Start Material:

Lactobacillus acidophilus

Origin of Product – Synthetic, Plant, Mineral, Animal, Fish or Fermented:

Fermented

Product Code: P31311

Version: 3



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Medium used:

Yeast extract, sugar, salt and Tween-80

Solvents used:

None

Compound Ingredients Origin, Function and Percentages:

Glucose, Trehalose, Caster sugar, Maltodextrin, Dipotassium phosphate, Sodium acetate anhydrous, Magnesium Sulfate, Manganese Sulfate Monohydrate, Sodium hydroxide, Tween-80.

Shelf Life from Date of Manufacture:

Minimum 18 months

Storage Conditions:

This material is to be stored in a tightly sealed bag/container and to be kept in a cold place (-18°C and 4°C) away from moisture and direct sunlight.

Appearance (Fine/Crystals/Crystalline/Hygroscopic):

Fine powder

Colour:

White to off white

Flavour/Taste:

Characteristic

Odour:

Characteristic

Microbiological Test

Total Viable Count:

>1.5E+11 cfu/g

Yeast & Moulds:

Max 50 cfu/g

E. Coli:

Max 3 mpn/g

Salmonella:

Not detected in 25 g

Product Code: P31311

Version: 3



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Heavy Metals

Lead (Pb):

Max 3 ppm

Cadmium (Cd):

Max 1 ppm

Mercury (Hg):

Max 0.1 ppm

Arsenic (As):

Max 2 ppm

Please note that surveillance testing may mean that not all the parameters stated on this specification are tested for every batch.

The allergen information is supplied by the manufacturer, we have not tested for each individual allergen to ensure they are not present. The information given is based on a documented risk assessment and is accurate to the best of our knowledge. If you intend to make a voluntary "free from" claim on your pack, additional testing may need to be carried out. For technical and labelling guidance you should always speak to the competent authority for the market or member state in which the final products are placed.

Product Code: P31311

Version: 3



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ALLERGENS	Product Contains YES/NO	Listed Item on Site at Manufacturer YES/NO	If YES, Please Comment
Peanuts and Peanut Derivatives (There are no nuts in this recipe, however CCL cannot guarantee that the raw materials entering the site are nut free.)	NO	NO	
Other Nut and Nut Derivatives <i>Almond (Amygdalus communis L.), Hazelnut (Corylus avellana), Walnut (Juglans regia), Cashew (Anacardium occidentale), Pecan nut (Carya illinoensis (Wangenh.) K. Koch), Brazil nut (Bertholletia excelsa), Pistachio nut (Pistacia vera), Macadamia nut and Queensland nut (Macadamia ternifolia)</i> (There are no nuts in this recipe, however CCL cannot guarantee that the raw materials entering the site are nut free.)	NO	NO	
Sesame Seeds and Sesame Seed Derivatives	NO	NO	
Other Seeds and Seed Derivatives (Poppy Seeds, Cotton Seeds, Sunflower Seeds)	NO	NO	
Milk and Milk Derivatives (including lactose)	NO	NO	
Egg and Egg Derivatives	NO	NO	
Cereals and Derivatives containing OR POTENTIALLY CONTAMINATED WITH Gluten <i>(wheat, wheatgrass, faro, freekeh, spelt, kamut, rye, oats, barley, barley grass)</i>	NO	NO	
Soya and Soya Derivatives	NO	NO	
Lupin and Lupin Derivatives	NO	NO	
Mustard and Mustard Derivatives	NO	NO	
Celery or Celery Derivatives (including Celeriac)	NO	NO	
Fish and Fish Derivatives	NO	NO	
Molluscs and their Derivatives	NO	NO	
Crustaceans and their Derivatives	NO	NO	
Sulphur Dioxide and Sulphites (E220, E228) at levels > 10mg/kg or 10mg/litre	NO	NO	

Product Code: P31311

Version: 3



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ADDITIVES / CONTAMINANTS / DIETARY REQUIREMENTS	Product Contains YES/NO	Listed Item on Site at Manufacturer YES/NO	If YES, Please Comment
Additives	NO	NO	
Antioxidants	NO	NO	
Ethylene Oxide	NO	NO	
Gelatine	NO	NO	
Flavourings (Artificial / Nature Identical / Natural / Smoked)	NO	NO	
Maize / Corn and any Derivatives	YES	YES	Maltodextrin Used as a Carrier
Legumes / Pulses	NO	NO	
Rice and Rice Derivatives	NO	NO	
Added Salt	YES	YES	Used in Fermentation Process
Added Sugar / artificial or natural sweeteners	YES	YES	Caster Sugar, Glucose, Trehalose
Aspartame	NO	NO	
BHA / BHT (E320 / E321)	NO	NO	
Caffeine	NO	NO	
Colours (Artificial / Nature Identical / Natural / Smoked)	NO	NO	
Dextrose	NO	NO	
Dioxins	NO	NO	
MSG (Added and Naturally Occurring E621) or Glutamates (E620 to E625)	NO	NO	
Nucleotides (E627, E630, E631, E635)	NO	NO	
Polyols (sugar alcohols)	NO	NO	
Benzoates (E210 / E219)	NO	NO	
Sorbic Acid (E200, E203)	NO	NO	
Any other Preservatives	NO	NO	
Ethanol	NO	NO	
Honey	NO	NO	
Lactose	NO	NO	
Yeast and Yeast Derivatives	YES	YES	Used in Fermentation Process
All Animal Products (Beef, Pork, Poultry or other) and Derivatives (which may include growth/yield hormones, antibiotics etc.)	NO	NO	
Bovine Products or Derivatives (which may include growth/yield hormones, antibiotics etc.)	NO	NO	

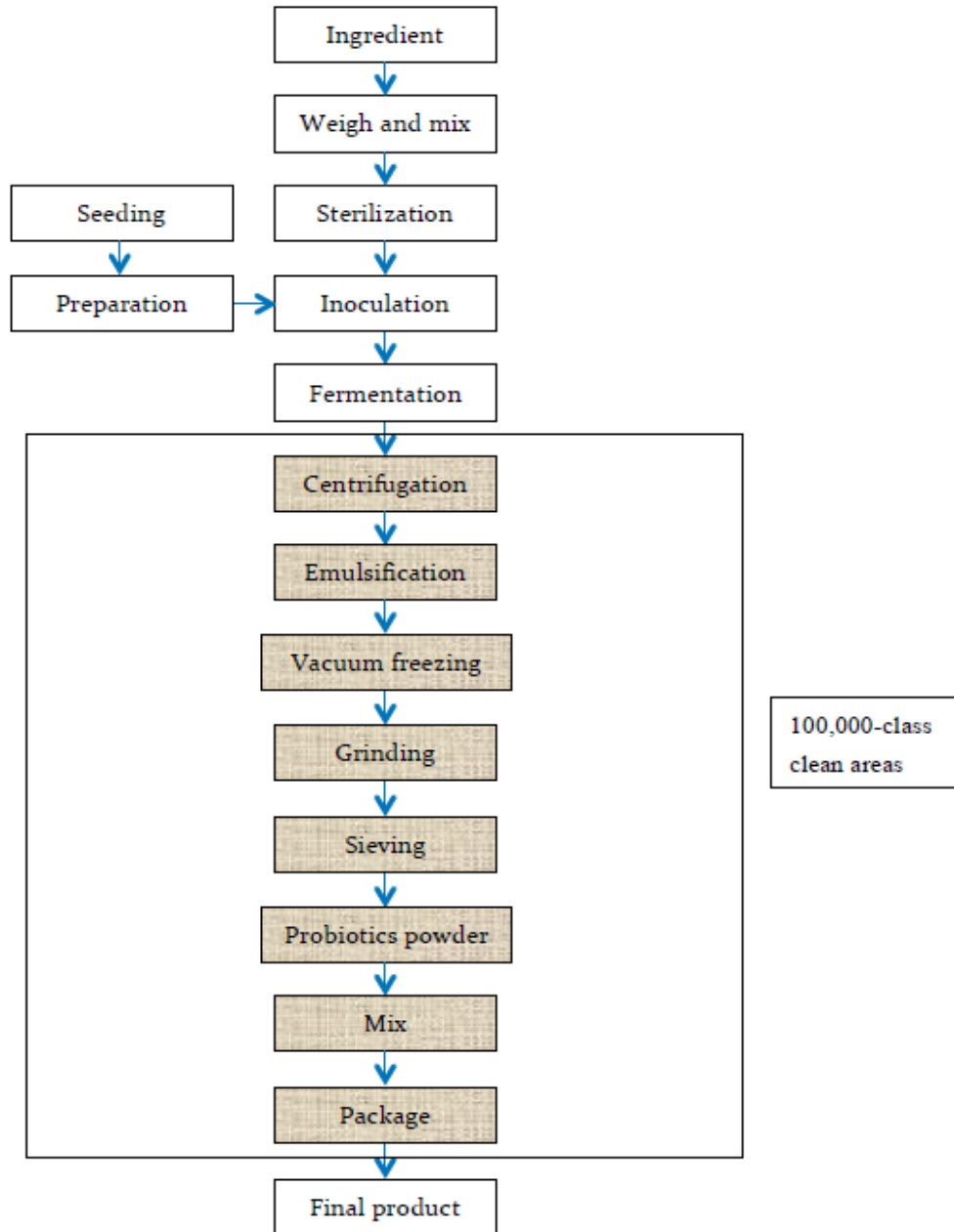
Product Code: P31311

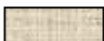
Version: 3



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PRODUCTION FLOW CHART



Remarks:  100,000-class areas, ambient temperature $\leq 25^{\circ}\text{C}$, relative air humidity $\leq 40\%$.

Product Code: P31311

Version: 3



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CONFIRMATION OF BSE/TSE STATUS

This is to certify that this product complies with all relevant current UK and EU Legislative requirements in regard to Transmissible Spongiform Encephalopathies (TSE) and Bovine Spongiform Encephalopathy (BSE) for human food, and so is free of TSE/BSE.

This is also to certify that, during the course of their manufacture, the above-mentioned product did not come into contact with any materials, which could be derived from TSE/BSE risk materials.

CONFIRMATION OF GM STATUS

This is to certify that this product is not manufactured from GM raw materials and is therefore not subject to labelling under regulations 1829/2003/EC and 1830/2003/EC.

CONFIRMATION OF NON IRRADIATION STATUS

This is to certify that this product, whole or in part, has not been subjected to Ionising Radiation as per European Directives 1999/3/EC.

CONFIRMATION OF NANDROLONE STATUS

This is to certify that this product, whole or in part, has not come into contact with Nandrolone or any of its precursors in any way.

CONFIRMATION OF IOC PRODUCT STATUS

This is to certify that this product, whole or in part, has not come into contact with any product/s, which is banned by the IOC (International Olympics Committee) and or WADA.

CONFIRMATION OF ANIMAL TESTING STATUS

This is to certify that all the products sold by Cambridge Commodities have not been tested on animals in any part of its manufacture in accordance with regulation 86/609/EEC.

CONFIRMATION OF PESTICIDES STATUS

This is to certify that the above-mentioned product complies with the regulation (EC) No.396/2005 of 23rd February 2005 and commission Regulation (EU) No. 559/2011 of 7th June 2011 amending annexes II and III of the above Regulation.

CONFIRMATION OF NANOPARTICLE STATUS

This is to certify that unless otherwise stated, the above-mentioned product is free of nanoparticles. Commission Recommendation 2011/696/EU, defines as follows: "'Nanomaterial' means a natural, incidental or manufactured material containing particles, in an unbound state or as an aggregate or as an agglomerate and where, for 50 % or more of the particles in the number size distribution, one or more external dimensions is in the size range 1 nm - 100 nm".

Product Code: P31311

Version: 3



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MATERIAL SAFETY DATA SHEET

1. Composition/information on ingredients

Lactobacillus acidophilus

2. Hazards identification

Environment hazards: None

Health hazards: None

3. First aid measures

Effects and symptoms: This material is not known to be health hazardous.

First aid: No special first aid measures are required.

Eye contact: Wash eyes with plenty of water.

4. Fire-fighting measures

Fire extinguishing media: water, CO₂, foam

Fire and explosion protection: self-contained respirators

5. Accidental release measures

Avoid the formation of dust. After spillage remove by mechanical means, dilute remainder with plenty of water.

Assure sufficient ventilation.

6. Handling and storage

Avoid the formation of dust. Store in a dry and cool place. Suitable packaging material: Al foil sack in cardboard boxes.

7. Exposure controls/personal protection

Ventilation: Provide sufficient ventilation.

Personal protection equipment: Use appropriate respirators and work wear.

8. Physical and chemical properties

Color: Light yellow

Form: small, rod shaped particles

Item Index

Moisture, % ≤ 6.0

Active Cell Number, Billion/g ≥ 20

9. Stability and reactivity

The material is stable under normal conditions of use.

10. Toxicological information

This material is not known to be health hazardous.

Product Code: P31311

Version: 3



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11. Ecological information

Product is not to be dangerous to the environment with respect to mobility, persistency and degradability, bio accumulative potential, aquatic toxicity and other data relating to ecotoxicity.

12. Disposal consideration

No special disposal method required, except to be in accordance with current local authority regulations

13. Transport information

Sea: Applicable

Road / Rail: Applicable

Air: Applicable

14. Regulatory information

This product is used in food industry and contains no health hazardous substances.

15. Other information

No

The information contained herein is based on the present state of our knowledge. It characterizes the product with regard to the appropriate safety precautions. It does not represent a guarantee of the properties of the product.

This Information provided in this document is subject to change and the batch specific Certificate of Analysis should always be referenced.

To be used as per local legislation.

Product Code: P31311

Version: 3



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Change History

Version	Change	Customer Notification required Yes / No
1	First Issue	N/A
2	Amended storage conditions	Yes
3	<p>Removed the following information: pH: 5-7, Enterobacteriaceae: <10 cfu/g, Staphylococcus Aureus: <10 cfu/g, Listeria monocytogenes: Not detected in 25 g, Bacillus cereus: <100 cfu/g, Medium used: Yeast extract, sugar and salt.</p> <p>Amended the following information: E. Coli: <1 cfu/g to Max 3 mpn/g, Yeast & Moulds: <20 cfu/g to Max 50 cfu/g, Country of Origin: EU, Singapore and China to China, Country of Origin of the Manufacture: Italy to China, Compound Ingredients Origin, Function and Percentages information, Storage Conditions, Arsenic (As): Max 0.5 ppm to Max 2 ppm.</p> <p>New MSDS and production flow chard have been added. Added Tween-80 to medium used section. General reformat.</p>	Yes

Document Approval

Originator	Approver

Product Code: P31311

Version: 3



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