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PRODUCT PROPERTIES

Product name	Product code	Sachet net weight	Selling unit
LALCULT® Protect LC1 5D	774452300	10 g	1 box of 25 sachets
LALCULT® Protect LC1 10D	773922300	10 g	1 box of 25 sachets
LALCULT® Protect LC1 100D	773922100	50 g	1 box of 25 sachets

Description LALCULT® Protect LC1 is a bioprotective culture helping to control *Listeria monocytogenes*. Covered by patents or patent applications in certain countries.

Application All dairy technologies.
We accept no liability in case of undue application.

Composition *Carnobacterium maltaromaticum*
Dextrose (quantum satis 100%).
Viable total cell count: 3.0E+11 CFU/Dose.
The tolerance on the viable total cell count is 0.85- 1.5 times the specified value.

Physical aspect Freeze-dried culture.
Fine white to beige powder (product color may vary from batch to batch).

How to use For recommendation on the dosage and use in application, please contact your technical sales manager.

(on the strain)



MICROBIOLOGICAL PROPERTIES

	Specification	Reference method (current version)
Contaminating mesophilic aerobic bacteria ¹	< 500 CFU/g	ISO 4833-1
Contaminating yeasts and molds ¹	< 10 CFU/g	V08-059 ²
<i>Enterobacteriaceae</i>	< 10 CFU/g	NF V08-054
Anaer. sulphite reducing bacteria	< 10 CFU/g	ISO 15213
Coagulase positive Staphylococci	Not detected/1g	ISO 6888-3
<i>Listeria monocytogenes</i>	Not detected/25g	ISO 11290-1
<i>Salmonella spp.</i>	Not detected/25g	ISO 6579

¹Excluding strains of the product and strains from the same genus.

²Or internal method derived from NF V08-059, temperature 30 °C.



TRANSPORT, STORAGE AND SHELF-LIFE

- » Products are usually transported under refrigerated positive cold conditions, between 0 °C and +6 °C.
- » The recommended storage temperature is -18 °C in a dry environment.
- » The storage at 4 °C must not exceed 4 months.
- » The product has a guaranteed shelf life of 18 months when stored in its original sealed packaging under the recommended temperature conditions.



PACKAGING

- » Multi-layer paper/PE/aluminum, heat-sealed sachet. Cardboard box.
- » The primary packaging (sachet) fulfills the requirements on materials and articles intended to come into contact with food (Regulation (EU) 1935/2004 and Commission Regulation (EU) 10/2011), labeling regulations (Regulation (EU) 1169/2011 current version and/or its amendments) as well as current regulations for Canada (Canadian Food Inspection Agency) and US (Food and Drug Administration).
- » Sachet and box labels include: product name, batch number, best before date and net weight.
- » Once emptied sachet and cardboard box must be disposed of according to local sorting guidelines based on the materials described above.



FOOD ALLERGEN DECLARATION

In reference to the current versions of the below regulations and/or their amendments:

- » Regulation (EU) 1169/2011 of the EU Parliament, Annex II;
- » US regulation FALCPA Act of 2004. 21 USC 301;
- » Canadian Food & Drug Regulation B,24,018 Subsection B.01.010.1(6);
- » Australia New Zealand Food Standards Code; Standard 1.2.3;
- » Japan Food Standards Code. Specifications and Standards for food, food additives, etc. under Food Sanitation Law (abstracts) 2006, updated 2019.

INGREDIENTS	PRESENT IN THE PRODUCT	PRESENT IN THE PLANT
Cereals containing gluten and products thereof	No	No
Crustaceans and products thereof	No	No
Molluscs and products thereof	No	No
Eggs and products thereof	No	No
Fish and products thereof	No	No
Peanuts and products thereof	No	No
Soy and products thereof	No	No
Milk and products thereof (including lactose)	No	Yes
Nuts and products thereof	No	No
Celery and products thereof	No	No
Mustard and products thereof	No	No
Sesame seeds and products thereof	No	No
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg	No	No
Lupin and products thereof	No	No



SAFETY AND HANDLING

- » Safety Data Sheet available upon request.





STATEMENTS

Country of origin

- » The country of origin is France.

Production

- » The product is manufactured according to production recommendations and sanitary measures as defined by current version of the below regulations and/or their amendments:
 - Regulation (EU) 178/2002 (General Food law) and Regulation (EU) 852/2004 on the hygiene for foodstuffs (for European facilities)
- » The product does not contain any ingredients or additives harmful to consumers' health.
- » The product is fit for food applications.
- » It is recommended to consult local regulatory requirements before use as legislation may vary from country to country.

Genetically Modified (GM) status

- » LALLEMAND SPECIALTY CULTURES is aware of the existence of legislation on Genetically Modified (GM) Food in various countries and wants to be transparent in the information supplied to our customers about our products.
 - The culture is of non-GM origin.
 - This product is not a GM-organism and does not contain a GM-organism.
 - All formulating agents (such as carriers) are of non-GM origin.
- » In compliance with Regulations (EU) 1829/2003 and 1830/2003, and US 7 CFR Part 66 National Bioengineered Food Disclosure Standard (current versions and/or their amendments), cultures produced by Lallemand Specialty Cultures are not subject to GMO labeling requirements.
- » VLOG compliant

Religious & Dietary status

- » Kosher Pareve certified.
- » Halal certified.
- » The culture is suitable for a vegan diet.

Heavy metals

- » A monitoring program for heavy metals: Lead (Pb), Cadmium (Cd), Mercury (Hg), and Arsenic (As), is in place to ensure compliance with the limits set by the current version of Regulation (EU) 915/2023 and/or its amendments.

Pesticides

- » To the best of our knowledge, and based on information provided by our suppliers, the above products do not contain pesticide residues exceeding the limits set by the current version of Regulation (EU) 396/2005 and/or its amendments.

Nanomaterials

- » The cultures are not manufactured using nanotechnologies, are not considered nanomaterials, and are not subject to Regulation (EU) 2015/2283, current version and/or its amendments.

Ionization and radiation

- » The production process does not involve any ionization or radiation.

Disclaimer: Nothing contained herein shall be construed as a representation or warranty, express or implied, regarding the non-infringement of third-party intellectual property rights. For further information about this product, please contact us directly. Due to the diversity of food formulations, processing methods, and conditions of use—factors beyond our control—we make no warranty or representation regarding the performance, safety, or regulatory compliance of this product in any specific application. It is the sole responsibility of the user to determine the suitability of our product for their intended food use, including compliance with applicable food safety regulations, labeling requirements, and legal status in the relevant jurisdiction.