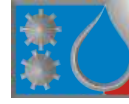


Developed by



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Freeze Dried Ready-to-Use Culture (RUC)

NDDB has meticulously **researched and formulated** Ready-to-Use Culture (RUC) technology using locally isolated bacterial strains that reflect the taste and texture preferences of Indian consumers. These unique RUCs are specifically designed for producing curd, yogurt, mishti dahi, lassi and chaas ensuring authentic quality and consistency to meet local demand.

The Production Process

Inoculation

Selected bacterial strains are introduced into a sterile growth medium

Fermentation

Strains multiply under controlled conditions in state-of-the-art fully automatic fermenters

Harvesting

Cultures are harvested at optimal bacterial concentration

Freeze Drying

Cultures are freeze-dried to preserve viability and extended shelf life

Packaging

Cultures are packed in suitable environment, which would then be ready for distribution and use

Applications

Curd and Yogurt

Ensures consistent texture and taste

Lassi

Enhances flavor and creamy consistency

Mishti Dahi

Provides fermentation under high osmotic pressure

Chaas

Improves fermentation efficiency and refreshing quality



PROCESSING & PACKAGING **SOLUTIONS**
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Broad classification is as under

Acidification Speed	Creaminess	Flavour: Mild	Flavour: Diacetyl
Fast	Low	FLM-01 onwards	FLD-01 onwards
	Medium	FMM-01 onwards	FMD-01 onwards
	High	FHM-01 onwards	FHD-01 onwards
Medium	Low	MLM-01 onwards	MLD-01 onwards
	Medium	MMM-01 onwards	MMD-01 onwards
	High	MHM-01 onwards	MHD-01 onwards
Slow	Low	SLM-01 onwards	SLD-01 onwards
	Medium	SMM-01 onwards	SMD-01 onwards
	High	SHM-01 onwards	SHD-01 onwards

Technical Details

Type of product	Freeze Dried Ready-to-Use Culture
Application	Fast acidifying starter culture for preparation of fermented milk products with desired texture, flavour & acidity
Inoculation rate	15 RUC Units for 500 Litres of Milk 30 RUC Units for 1000 Litres of Milk 60 RUC Units for 2000 Litres of Milk 150 RUC Units for 5000 Litres of Milk
Time to achieve desired pH 4.7	4 – 6 hours
Optimum Inoculation & Incubation temperature	42 ± 1°C
Storage & Shelf life	One year when stored at ≤ -18°C temperature
Allergen Information	Contains milk
GMO	The product does not contain any ingredient of GMO origin
Packing composition	Sachet made of PET/ Alu Foil/ Poly and conforms to the migration limit as per Food Safety and Standards (Packaging) Regulations, 2018
Instructions for Use	Takeout the RUC pouch from sub-zero storage temperature Disinfect the outer surface of the pouch by wiping with alcohol-based disinfectant Aseptically, pour the contents of the pouch directly into the processed milk (adulterant & antibiotic-free) to be fermented

Distributed in India by

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The pursuit of purity

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