

ISO 27205:2010-02 (E)

Fermented milk products - Bacterial starter cultures - Standard of identity

| Contents | | Page |
|---|--|-------------|
| Foreword | | iv |
| Foreword | | v |
| 1 | Scope | 1 |
| 2 | Terms and definitions | 1 |
| 3 | Principle | 2 |
| 4 | Description of bacterial starter cultures | 2 |
| 4.1 | Grouping depending on type and number of strains | 2 |
| 4.2 | Grouping depending on application temperature | 2 |
| 4.3 | Grouping depending on physical form | 4 |
| 5 | Essential composition | 4 |
| 5.1 | General | 4 |
| 5.2 | Viable bacteria | 4 |
| 5.3 | Contaminants | 4 |
| 6 | Quality and food safety management | 5 |
| 6.1 | Quality management | 5 |
| 6.2 | Food safety management | 5 |
| 6.3 | Product quality | 5 |
| 7 | Product information | 5 |
| 7.1 | Labelling | 5 |
| 7.2 | Technical data | 6 |
| 8 | Methods of analyses | 6 |
| Annex A (informative) Recommended methods of analysis | | 7 |
| Bibliography | | 10 |