



# IDF PRESS RELEASE

Brussels, 14 January 2019

## **IDF Announces Updated Inventory of Microbial Food Cultures Demonstrated to be Safe**

Brussels – The International Dairy Federation (IDF) today announced the publication of an [updated inventory](#) of microbial food cultures (MFC), which scientific studies demonstrate are safe for use in fermented foods. The inventory now identifies and catalogues 321 food cultures, 226 bacteria and 95 fungi that are found in the dairy sector as well as many other food products.

“Microbial food cultures are essential in the production of dairy products as well as many other foods,” said the publication’s lead author François Bourdichon. “This updated inventory comprises one of the most robust lists available for MFCs with a history of safe use in fermented food products.”

“This new inventory comes out of IDF’s global dairy expertise and will be relevant not only to the dairy sector but to the wider food industry as well,” said IDF director general Caroline Emond. “We hope that it will be a useful tool to help food producers deliver on the safety and health benefits of fermentation and MFCs.”

IDF has worked closely with the European Food and Feed Cultures Association for nearly two decades to catalogue the MFCs that are deemed to be safe. In 2002 they jointly published a bulletin proposing a rationale for demonstrated safe use of MFCs and an inventory based on that rationale. The inventory was revised in 2012 by IDF’s joint Action Team of the Standing Committee on Microbiological Hygiene (SCMH) and the Standing Committee on Dairy Science and Technology (SCSDT). This newest publication is an update to the 2012 inventory and includes 57 additional MFCs. It was completed with input from IDF’s National Committees.

The Bulletin of IDF n° 495/2018: Inventory of microbial food cultures with safety demonstration in fermented food products is available for free from IDF's online catalogue: <https://store.fil-idf.org/product/bulletin-idf-n-495-2018-inventory-microbial-food-cultures-safety-demonstration-fermented-food-products/>

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**Media contact**

E-mail: [communications@fil-idf.org](mailto:communications@fil-idf.org)

**International Dairy Federation**

The International Dairy Federation is the leading source of scientific and technical expertise for all stakeholders of the dairy chain since 1903. IDF engages all stakeholders in productive activities and research projects to further current knowledge and science on a wide range of issues. Today, dairy is one of the most vibrant and strategic sectors, with a major impact on national economies, public health and the environment. Through its working bodies, events and work programme, IDF provides a common platform, systems and processes for the global dairy sector to come together to reach consensus. Given its consensus-building capacity, IDF represents the global voice of dairy towards stakeholders and intergovernmental organisations. For more information, please visit [www.fil-idf.org](http://www.fil-idf.org).

**International Dairy Federation**

70/B Boulevard Auguste Reyers  
1030 Brussels - Belgium  
[info@fil-idf.org](mailto:info@fil-idf.org)  
[www.fil-idf.org](http://www.fil-idf.org)

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