Miljø- og Fødevareministeriet
Fødevarestyrelsen

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Liste over anmeldte mikrobielle kulturer, der anvendes i fødevarer

(see English version below)

Nedenstående liste er et register over samtlige mikrobielle kulturer, der er blevet anmeldt til Fødevarestyrelsen. Listen kan udbygges ved anmeldelse til 29@fvst.dk.

Det bemærkes, at Fødevarestyrelsen ikke godkender mikrobielle kulturer før brug. Anmeldelsesordningen er frivillig og kun for producenter af kulturer.

Den frivillige anmeldelse af mikrobielle kulturer foregår på species-niveau (artsniveau), men registeret indeholder også kulturer på subspecies-niveau (ssp.), da Fødevarestyrelsen har valgt at videreføre dette fra tidligere. Niveau informationen afhænger således af, hvad producenten af kulturen har anmeldt.

Følgende er gældende for listen:

- Listen indeholder kulturer af bakterier, gær- og skimmelsvampe.
- Registrering af en kultur på listen udelukker ikke, at sikkerheden af anvendelse af en kultur skal kunne dokumenteres. Se nedenfor hvilken dokumentation Fødevarestyrelsen anbefaler.
- Registrering af en kultur på listen udelukker ikke, at andre relevante regelsæt skal overholdes. Det gælder bl.a. reglerne for fødevaretilsætningsstoffer, kosttilskud, novel food og særlig ernæring (herunder modermælkserstatninger og tilskudsblandinger).
- Det er kun videnskabeligt anerkendte navne på mikroorganismer, der skal registreres på denne liste, hvilket udelukker handelsnavne for kulturer.

Fødevarestyrelsen anser sikkerheden af en kultur som dokumenteret, når følgende er opfyldt:

1. Identifikation: Den pågældende mikroorganisme skal være identificeret ved en analytisk metode officielt anerkendt til artsidentifikation.
2. Renhed: Der skal være udført undersøgelser, der sikrer, at mikroorganismens formulering ikke indeholder potentielt skadevoldende organismer og/eller store mængder af forurenende organismer, hvis identitet ikke er bestemt.
3. Skadevirkninger: Den pågældende mikroorganisme må ikke besidde egenskaber, der potentielt gør den patogen for mennesker eller dyr. Hvis organismen har evnen til at danne toksiner, skal det påvises, at disse ikke dannes i skadelige mængder under den givne anvendelse.
4. Antibiotikaresistens: Det skal sandsynliggøres at den pågældende mikroorganisme ikke besidder overførbar antibiotikaresistens.

List of notified microbial cultures applied in food

The list below is a record of all microbial cultures that have been notified to the Danish Veterinary and Food Administration. The list can be extended by sending a notification to 29@fvst.dk.

It should be noted that the Danish Veterinary and Food Administration does not approve microbial cultures before use. The notification of microbial cultures is voluntary and only for manufacturers of the cultures.

The notification of microbial cultures is at species level but the register also contains cultures at subspecies level (ssp.) for historical reasons. Thus the level mentioned in the list depends on what the manufacturer of the culture has notified.

The following applies for the list:

- The list contains cultures of bacteria, yeasts and molds.
- Registration of a culture on the list does not preclude that the safety of a culture must be documented. See below which documentation is recommended by the Danish Veterinary and Food Administration.
- Registration of a culture on the list does not preclude that other relevant rules must be obeyed. This includes rules for food additives, food supplements, novel food and food intended for particular nutritional uses (including infant formulas and follow-on formulas).
- It is only scientifically accepted names of organisms that are registered on this list, which excludes trade names of cultures.

The Danish Veterinary and Food Administration consider the safety of a culture to be documented if the following has been addressed:

1. Identification: The micro-organism must be identified by an analytical method approved for species identification.
2. Purity: Studies must be conducted to ensure that the micro-organism formulation does not contain potentially harmful organisms and/or large amounts of contaminating organisms of unknown identity.
3. Adverse effects: Absence of potentially pathogenic properties in humans or animals must be demonstrated. If the organism has the ability to produce toxins, it must be shown that these are not formed in harmful quantities during the particular application.
4. Antibiotic resistance: It must be proved that the micro-organism does not possess transferable antibiotic resistance.

Anmeldte mikrobielle kulturer/ notified microbial cultures

Acetobacter aceti
Arthrobacter globiformis
Arthrobacter nicotianae
Aspergillus oryzae
Aspergillus sojae
Bacillus subtilis ssp. natto
Bifidobacterium adolescentis
Bifidobacterium animalis
Bifidobacterium animalis ssp. lactis
Bifidobacterium bifidum
Bifidobacterium breve
Bifidobacterium infantis, now: *Bifidobacterium longum*
Bifidobacterium lactis, now: *Bifidobacterium animalis ssp. lactis*
Bifidobacterium longum
Bifidobacterium pseudolongum
Bifidobacterium thermophilum
Brevibacterium casei
Brevibacterium linens
Candida colliculosa, now: *Torulaspora delbrueckii*
Candida famata
Candida lambica
Candida milleri
Candida utilis
Candida valida
Carnobacterium divergens
Carnobacterium maltaromaticum
Carnobacterium piscicola
Corynebacterium casei
Corynebacterium flavescens
Debaryomyces hansenii
Enterococcus faecalis
Enterococcus faecium
Escherichia coli strain Nissle 1917 (DSM 6601)
Geotrichum candidum (Synonym: *Oospora lactis*)
Hafnia alvei
Kluyveromyces lactis
Kluyveromyces marxianus
Kluyveromyces marxianus ssp. lactis
Kluyveromyces thermotolerans, now: *Lachancea thermotolerans*
Kocuria salsicia
Kocuria varians, now: *Kocuria salsicia*
Lachancea thermotolerans
Lactobacillus acidophilus
Lactobacillus alimentarius
Lactobacillus brevis

Lactobacillus brevis var. lindneri, now: *Lactobacillus lindneri*
Lactobacillus bulgaricus, now: *Lactobacillus delbrueckii ssp. bulgaricus*
Lactobacillus carnis, now: *Carnobacterium piscicola*
Lactobacillus casei
Lactobacillus casei ssp. rhamnosus, now: *Lactobacillus rhamnosus*
Lactobacillus curvatus
Lactobacillus delbrueckii
Lactobacillus delbrueckii ssp. bulgaricus
Lactobacillus delbrueckii ssp. lactis
Lactobacillus farciminis
Lactobacillus fermentum
Lactobacillus gasseri
Lactobacillus helveticus
Lactobacillus jensenii
Lactobacillus johnsonii
Lactobacillus leichmanii, now: *Lactobaccilus delbrueckii ssp. lactis*
Lactobacillus lindneri
Lactobacillus paracasai
Lactobacillus paracasei ssp. paracasei
Lactobacillus pentosus
Lactobacillus plantarum
Lactobacillus reuteri
Lactobacillus rhamnosus
Lactobacillus sake, now: *Lactobacillus sakei*
Lactobacillus sakei
Lactobacillus salivarius
Lactobacillus sanfranciscensis
Lactobacillus sanfrancisco, now: *Lactobacillus sanfranciscensis*
Lactobacillus xylosus, now: *Lactococcus lactis ssp. lactis*
Lactococcus lactis
Lactococcus lactis biovar. Diacetylactis, now: *Lactococcus lactis ssp. lactis biovar diacetilactis*
Lactococcus lactis ssp. cremoris
Lactococcus lactis ssp. lactis
Lactococcus lactis ssp. lactis biovar diacetilactis
Lactococcus lactis ssp. lactis biovar. Diacetyl, now: *Lactococcus lactis ssp. lactis biovar diacetilactis*
Lactococcus lactis ssp. lactis biovar. Diacetylactis, now: *Lactococcus lactis ssp. lactis biovar diacetilactis*
Lactococcus lactis ssp. lactis diacetylactis, now: *Lactococcus lactis ssp. lactis biovar diacetilactis*
Leuconostoc citreum
Leuconostoc dextranicum, now: *Leuconostoc mesenteroides ssp. dextranicum*
Leuconostoc mesenteroides ssp. cremoris
Leuconostoc mesenteroides ssp. dextranicum
Leuconostoc pseudomesenteroides
Microbacterium gubbeenense
Micrococcus varians, now: *Kocuria salsicia*
Oenococcus oeni
Oospora lactis (Synonym: *Geotrichum candidum*)

Pediococcus acidilactici
Pediococcus pentosaceus
Penicillium camemberti
Penicillium candidum, now: *Penicillium camemberti*
Penicillium nalgiovense
Penicillium roqueforti
Pichia fluxuum
Pichia kluyveri
Propionibacterium acidipropionici
Propionibacterium freudenreichii
Propionibacterium freudenreichii ssp. shermanii
Rhizopus oryzae
Saccharomyces (alle arter af slægten/all species of the genus)
Staphylococcus carnosus
Staphylococcus carnosus ssp. carnosus
Staphylococcus carnosus ssp. utilis
Staphylococcus equorum
Staphylococcus succinus
Staphylococcus vitulinus
Staphylococcus warneri
Staphylococcus xylosus
Streptomyces griseus
Streptococcus cremoris, now: *Lactococcus lactis ssp. cremoris*
Streptococcus diacetylactis, now: *Lactococcus lactis ssp. lactis biovar diacetilactis*
Streptococcus lactis, now: *Lactococcus lactis ssp. lactis*
Streptococcus oralis
Streptococcus rattus
Streptococcus salivarius ssp. thermophilus
Streptococcus thermophilus
Streptococcus uberis
Torulaspora delbrueckii