



1500 Clinton St. BLDG#123, Buffalo, NY 14206

Bactoferm F-RM-52

(*Lactobacillus sakei* and *Staphylococcus carnosus*)

Summary:

For medium-fast acidification. Due to the short fermentation, final product may have a mild sourly flavor. Bactoferm F-RM-52 culture causes the meat's pH to drop to under 5.0 in about 4 days.

Great for products like salami or products with diameters from >1" - 3". Fast culture targeted for fermentation temperatures 70°F-90°F. Both *L. sakei* and *S. carnosus* have optimal growth at 86°F, they will grow best around this temperature. They metabolize Dextrose and Fructose which create lactic acid (do not use Sugar). *S. carnosus* is a curing/flavoring bacteria that needs time to be effective. Typically this culture is for products that take around 1 month to fully complete (includes drying).

Use:

After seasonings and spices have been effectively mixed into minced meat the culture is introduced and also thoroughly mixed. For every 10 lbs. of meat: dilute ½ tsp. of culture in ½ cup distilled water (or *chlorine free* tap water). Let sit for 15-20 minutes for bacteria to "wake-up" then pour over mixed meat and re-mix thoroughly. Make sure meat stays cold through mixing process. Use InstaCure#1 or #1 and #2 mixed with this culture.

Storage:

When not in use keep culture sealed and frozen. Shelf life of frozen cultures is 6 months, while unfrozen cultures will last a matter of weeks.

For more information contact Mac: mstan@sausagemaker.com