



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

Bactoferm LHP

(*Pediococcus acidilactici* and *Pediococcus pentosaceus*)

Summary:

For extra fast acidification. If a pronounced sourly flavor is desired, you selected this culture wisely. Bactoferm LHP culture causes the meat's pH to drop to under 5.3 in 30 hours or under 5.0 in 2 days.

Great for thin products like pepperoni or sausages ≤ 1 " in dia.. Extra-Fast culture targeted for fermentation temperatures 90°F-105°F. *P. acidilactici* has optimal growth at 104°F and *P. pentosaceus* at 95°F, they will grow just fine under this temperature. They metabolize most common sugars and create lactic acid (use Dextrose, not Sugar). Typically this culture is for products that take around 2 weeks or less 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 $\frac{1}{2}$ tsp. of culture in $\frac{1}{2}$ 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 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