

## F-RM-52 Bactoferm®

### Product Information

Version: 2 PI-EU-EN 09-20-2007

Range	The Bactoferm® range of meat cultures contains starter cultures for traditionally and fast fermented meat products. The range also spans cultures for flavor and color enhancement and includes mold cultures for surface applications.		
Description	F-RM-52 is a mixed meat culture for production of fast fermented meat products at 22-32°C (72-90°F). The culture ensures a unique flavor and a good color development.		
Taxonomy	Staphylococcus carnosus Lactobacillus sakei		
Application	<p>Usage</p> <p>The culture is recommended for the production of fast fermented North European style sausages e.g. German Mettwurst and Danish salami, but it is also well suited for the production of Mediterranean style sausages.</p> <p>The culture does not ferment saccharose (sucrose) and it is therefore recommended to use glucose (dextrose) as the carbohydrate source in the mince.</p> <p>Dosage</p> <p>25 g culture for 100 kg meat</p> <p>Directions for use</p> <p>Addition to sausage mince: The contents of the pouch should be added directly to the bowl chopper early in the process together with the dry ingredients.</p>		
Physical Properties	Color:	Off-white to brownish	
	Form:	Powder, ground	
	Solubility:	Water soluble suspension	
Packaging	Material No:	Size	Type
	502597	50X25 G	Pouch(es) in box

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### Storage and handling

Temperature: < -17 °C / < 1 °F.

Conditions: Dry

### Shelf life

For freeze-dried cultures at least 18 months when stored according to recommendations.

When stored at +5°C/-17°F the shelf life is at least 6 weeks.

### Technical Data

#### Physiological data

Culture composition	<i>Lactobacillus sakei</i>	<i>Staphylococcus carnosus</i>
<b>Growth temperature</b> Opt/max/min	30°C/44°C/10°C (86°F/111°F/50°F)	30°C/45°C/10°C (86°F/113°F/50°F)
<b>Salt limit</b>	9% salt-in-water	16% salt-in-water
<b>Characteristics</b>	Facultative anaerobic DL(+/-)-lactic acid producing	Facultative anaerobic Catalase positive Nitrate reductase positive Lipolytic Proteolytic
<b>Fermentable sugars</b>		
Glucose (dextrose)	+	+
Fructose	+	+
Maltose	-	-
Lactose	-	+
Saccharose (sucrose)	-	-
Starch	-	-

#### Lowest attainable pH

When the culture is applied in a sausage mince with excess glucose (dextrose) at 24°C it is possible to achieve a pH as low as 4.4.

#### Analytical methods

References and analytical methods are available on request.

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The logo for Chr. Hansen, featuring the text "CHR HANSEN" in white capital letters on a dark blue rectangular background. A small green triangle is positioned below the letter "H".

Legislation	<p>Chr. Hansen's cultures comply with the general requirements on food safety laid down in Regulation 178/2002/EC. Lactic acid bacteria are generally recognized as safe and can be used in food, however, for specific applications we recommend to consult national legislation.</p> <p>The product is intended for food use.</p>
Food Safety	<p>No guarantee of food safety is implied or inferred should this product be used in applications other than those stated above. Should you wish to use this product in another application, please contact your Chr. Hansen representative for assistance.</p>
Ingredients	<p>See box label.</p>
Labeling	<p>Suggested labeling "lactic acid culture" or "starter culture", however as legislation may vary, please consult local legislation.</p>
Trademarks	<p>Trademarks appearing in this document might not be registered in your country, even if they are marked with an ®. Trademarks are owned by Chr. Hansen or used under license.</p>
Technical support	<p>Chr. Hansen's Application and Product Development Laboratories and personnel are available if you need further information.</p>