

Bactoferm® MOLD-600

Product Information

Version: 6 PI GLOB EN 11-17-2020

Range

The Bactoferm® range contains food cultures for traditionally and fast fermented meat and prepared food products. The range also spans cultures for flavor and color enhancement and includes mold cultures for surface applications.

Description

Bactoferm® MOLD-600 is a culture which produces a white/light grayish appearance on the surface of molded dried sausages, and a well pronounced mushroom flavor and aroma.

With high humidity and optimum temperature, the culture is fast growing, and produces a dense, short white surface coverage with an even appearance (typically found in France).

The culture promotes a traditional white mold cover with a moderate to good ability to control the surface flora and suppress the growth of undesirable organisms such as indigenous molds, yeasts and bacteria.

Culture composition:
Penicillium nalgiovense

Application

Usage

During the drying process the culture is effective in preventing the emergence of dry rim. Furthermore, during maturation, the mold promotes an increase in pH and a less sourish flavor.

Dosage
25g for 10L

Directions for use

One pouch of freeze-dried culture is mixed into 1-2 liters of tap water at approximately 20°C (68°F) and equilibrated for 2 hours at room temperature. The suspension is diluted in the relevant amount of tap water and is then ready for use. Chlorinated water might reduce the activity of the culture.

The mold is inoculated after the stuffing (and eventually acclimatization process), either by dipping or spraying or shower. The spore suspension should be stirred continuously to prevent settling of the spores, and the suspension should only be used on day of preparation (danger of yeast contamination).

Physical Properties

Color:	Off-white to brownish	Form:	Powder, ground
Solubility:	Water soluble suspension		

Packaging

Material No:	Size	Type
698518	50x25 g	Pouch(es) in box

Storage and handling

Temperature:	< -17 °C / < 1 °F
Conditions:	Dry

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Transport condition

Shipment at ambient temperature.

Ingredients

Sucrose, Culture

Shelf life

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

When stored at +5°C/ 41°F the shelf life is max. 6 weeks.

Technical Data

Physiological data

Culture composition	<i>Penicillium nalgiovense</i>
Application Temperature	20-24°C (68-75°F) for approx. 72 hours
Relative humidity	Higher than 93% in the beginning of the fermentation period and with a moderate air velocity
Characteristics	Aerobic Lipolytic Proteolytic

Below minimum temperature for growth the strain will still be alive but it will not multiply in the application.

Analytical methods

References and analytical methods are available on request.

Food Safety and Legislation

Food cultures from Chr. Hansen comply with the general requirements on food safety laid down in Regulation 178/2002/EC, and have been checked for their safety based on scientifically available knowledge. For specific applications we recommend to consult national legislation.

The food safety of the final food product is the sole responsibility of the food manufacturer and shall be controlled continuously. Chr. Hansen disclaims all liability in relation to food safety of the final food product.

Chr. Hansen recommends that the food manufacturer conducts food safety studies according to local regulations/guidelines concerning the specific use and that such studies are repeated as part of the implementation of new ingredients and technologies or whenever significant process and/or recipe changes are implemented.

If you have questions concerning food safety, please contact your Chr. Hansen representative for assistance.

Labeling

Suggested labeling “ripening culture”, however as legislation may vary, please consult local legislation.

Trademarks

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Dietary information

Kosher:

Kosher Pareve Excl. Passover

Halal:

Certified

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Technical support

Chr. Hansen's Application and Product Development Laboratories and personnel are available if you need further information.

GMO Information

In accordance with the below mentioned legislation of the European Union we can inform that:

Bactoferm® MOLD-600 is not a GM (genetically modified) food *.

It does not contain or consist of GMOs and is not produced from GMOs in accordance with Regulation 1829/2003* on GM food and feed.

As such GM labelling is not required for Bactoferm® MOLD-600 or the food it is used to produce**. Moreover, the product does not contain any GM labelled raw materials.

* Regulation (EC) No 1829/2003 of the European Parliament and of the Council of 22 September 2003 on genetically modified food and feed.

** Regulation (EC) No 1830/2003 of the European Parliament and of the Council of 22 September 2003 concerning the traceability and labelling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms and amending Directive 2001/18/EC.

Please note the information presented here does not imply that the product can either be used in, or is externally certified to be used in, food or feed labelled as 'organic' or 'GMO free'. Requirements to make these claims vary per country, please contact us for more information.

Allergen Information

List of common allergens in accordance with the US Food Allergen Labeling and Consumer Protection Act of 2004 (FALCPA) and EU Regulation 1169/2011/EC with later amendments	Present as an ingredient in the product
Cereals containing gluten* and products thereof	No
Crustaceans and products thereof	No
Eggs and products thereof	No
Fish and products thereof	No
Peanuts and products thereof	No
Soybeans and products thereof	No
Milk and products thereof (including lactose)	No
Nuts* and products thereof	No
List of allergens in accordance with EU Regulation 1169/2011/EC only	
Celery and products thereof	No
Mustard and products thereof	No
Sesame seeds and products thereof	No
Lupine and products thereof	No
Mollusks and products thereof	No
Sulphur dioxide and sulphites (added) at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO ₂	No

* Please consult the EU Regulation 1169/2011 Annex II for a legal definition of common allergens, see European Union law at: www.eur-lex.europa.eu