



Meatferm SLR

Description:

Freeze-dried starter culture ideal for the production of fresh or half-fermented sausages for increase products shelf life. This culture have the characteristics to develop under low temperature conditions and has a positive influence against contaminants initially present in raw materials and processing. The action of the selected strain that compose this culture has a very good influence on yeast and moulds and doesn't alter final pH and flavour of meat products.

Culture composed by selected strain of :

Lactobacillus rhamnosus

Dosage and Modality of Use:

The culture is supplied in polyethylene/aluminium packet containing a single dose of 1 U each for 100 kg of meat . Code, expiry date and batch number are indicated on each packet. Before use take the culture from the freezer and use a sanitising agent to sanitise both the upper side of the packet and the tool used to open it.

In the following table are indicated the modality of use:

Dosage for 100 kg of meat	Add directly the whole content in the first step of making process before ingredients mixing.
	Reydrate the product into 100 ml of cold distilled water. Incorporate the solution within 4 hours at the beginning of manufacturing process before ingredients mixing.

Culture characteristics:

Optimum temperature for growth:	32 - 37 °C
Maximum working temperature:	42 °C
Minimum working temperature:	28 °C
Fermenting activity at 30 °C :	pH 5.30 in 65 hours
Maximum acidification capacity:	pH 5.3
Aroma:	-
Colour development:	-

Physical properties:

Appearance:	Powder
Color :	Off-white to brownish
Solubility:	Water soluble suspension

The information contained in this document is based on our laboratory and field studies. The statements contained in this document do not grant any express or implied warranty of any kind. Our company shall not be liable for any patent or brand infringement

Declaration of GMO and Allerges:

The product Meatferm SLR does not contain any genetically modified microorganisms and is produced in compliance with Regulation (EC) 1829-1830/2003 and No. 1169/2011 as further amendments.

Allerges	Yes	No
Cereals containing gluten		X
Crustaceans		X
Eggs		X
Fish		X
Peanuts		X
Soy (GMO-free)		X
Milk		X
Nuts		X
Celery		X
Mustard		X
Sesame seeds		X
Sulphur dioxide and Sulphits (>10mg/kg)		X
Lupins		X
Shellfish		X

Microbiological controls:

Microorganisms	Method	Results *
Lactobacillus	ISO 9232:2003	> 6 x 10 ¹¹ cfu/packet
Micrococci	ISO 4833-2:2013	< 100 cfu/packet
Moulds	ISO 21527-2:2008	<10 / gr
Enterobacteriaceae	ISO 4832:2006	<1 / gr
ASR bacteria	ISO 7251:2005	Absent in 1 gr
Coag+staph	ISO 6888-3:2003	Absent in 1 gr
Salmonella spp.	UNI ISO 6579:2004	Absent /25 gr
Listeria monocytogenes	UNI EN ISO 11290-1:2005	Absent /25 gr

*(packet of 1 U for 100 Kg of fresh meat)

Storage and Expiry:

If is stored in its original sealed packaging at a temperature of -18°C the product keeps its characteristics unaltered for 24 months or for 6 months at +5°C.

Invoice n°	
Lot n°	
Date of production	
Date of Expiry	

<i>Company certified</i>		
		Technical datasheet Rev. 00 on 30.05.16
		Biochem s.r.l.