

About Meat Starter Culture Bactoferm™ F-RM-52

Bactoferm™ F-RM-52 is a freeze-dried culture well suited for all fermented sausages where a relatively fast acidification is desired. The culture is recommended for the production of traditional North European types of fermented, dry sausages with a sourly flavor note.

Bactoferm™ F-RM-52 is a combination of carefully selected strains of *Lactobacillus curvatus* and *Staphylococcus carnosus*, which create a combination of fast acidification, and positive mild aroma developments as well as a stable color in the product. The final pH may be adjusted with the amount of fermentable sugars added to the meat mix.

Bactoferm™ F-RM-52 works well within a range of sugar levels from 1/2% to 1%. Dextrose is usually used as the fermentable sugar.

Each 25-gram packet of Bactoferm™ F-RM-52 will do 220 pounds (100 kilo) of meat. You can use the whole packet in 100 pounds of meat or use half of the packet and refreeze remaining culture.

Immediately prior to use, open pouch and disperse contents in amount of **distilled water equal to 1/2% of the batch weight**. After all other ingredients have been blended into the meat mix, add diluted culture with mixing. **GOOD DISTRIBUTION IS ESSENTIAL**. Do not allow the culture to directly contact the other ingredients prior to mixing with meat. Make sure culture is added within 45 minutes of rehydration or culture will die.

Maximum growth @100°F,

Optimum growth @85°F, Minimum growth @68°F internal meat temperature. This should be done in a smokehouse and controlled at this temperature until the culture has dropped the pH of the meat below published standards. In order to optimize the fermentation it is important to ferment at a minimum of 68°F for at least 48 hours (but could be as long as 4 days depending on the amount of pH drop needed). Fermentation and climatization procedures should be adapted to the customer's requirements. Taking of the pH of is the responsibility of the customer and must be done to assure the amount of fermentation.

The drying process is very critical. Under optimal conditions the drying room should be set between 50°F to 60°F with a relative humidity of 68-72%.

About Meat Starter Culture LHP

LHP is a freeze-dried culture well suited for all fermented sausages where a relatively pronounced acidification is desired. The culture is recommended for the production of traditional fermented, dry sausages with a sourly flavor note. LHP is a combination of carefully selected strains of Lactobacillus platarum and Staphylococcus carnosus, which create a combination of normal acidification, appositive aroma development, and a good, stable red color in the product. The final pH may be adjusted with the amount of fermentable sugars added to the meat mix.

LHP works well within a range of sugar levels from ½% to 1%. Dextrose is the preferred sugar.

Each 42-gram packet of LHP will do 500 pounds (225 kilo) of meat. You can use half of the packet in 100 pounds of meat, and refreeze remaining culture. Use a 1/4 of the packet in any production under 100 pounds of meat.

Immediately prior to use, open pouch and disperse contents in amount of **distilled water** equal to 0.5% of the batch weight. After all other ingredients have been blended into the meat mix, add diluted culture with mixing. **GOOD DISTRIBUTION IS ESSENTIAL.** Do not allow the culture to directly contact the other ingredients prior to mixing with meat. Optimum growth @95°F internal meat temperature and a relative humidity of 95%. This should be done in a smokehouse and controlled at this temperature until the culture has dropped the pH of the meat below 4.90pH. Fermentation usually takes a minimum of 8-12 hours depending on temperature and humidity.

The drying process is very critical. Under optimal conditions the drying room should be set at 60-70°F with a relative humidity of 75-82%.

To assure best quality, storage and shipment in tightly closed containers at 0°F to -20°F is recommended up to 6 months. It can be stored for short periods of time (during transit) at room temperature.

Conditions for Use

Bactoferm™ F-RM-52 - Optimum growth @85°F, Minimum growth @68°F internal meat temperature. Ferments at a minimum of 68°F for at least 48 hours. Under optimal conditions the drying room should be set between 50°F to 60°F with a relative humidity of 68-72%.

LHP - Optimum growth @95°F internal meat temperature and a relative humidity of 95%. The drying process is very critical. Under optimal conditions the drying room should be set at 60-70°F with a relative humidity of 75-82%.

Product & Information available at:

<http://www.butcher-packer.com/>