

Safepro® B-LC-007

Starter culture – with license to kill



There is no need to compromise on food safety when you want to produce the authentic Mediterranean salami. With the new six bullet starter culture it is possible to produce the delicate Italian-style salami and still maintain full control of food safety.

With Safepro® B-LC-007 from Chr. Hansen you get

- Prevention of *Listeria* growth and maximum *Salmonella* suppression
- Typical Mediterranean aroma
- Fast and full color development

Many strings to play

Safepro® B-LC-007 is a multi-strain culture that combines the positive features of the individual strains i.e. the acidification of a *Pediococcus* and a *Lactobacillus* with the color and flavor formation from two efficient *Staphylococci*, which is topped by the *Debarymyces hansenii* adding that final Latin touch. The 6th bullet is yet another *Pediococcus* adding the anti-listerial effect due to its ability to produce bacteriocin (fig 1).

The versatility of this combination culture makes it suitable for a wide temperature range – and it will also suppress any undesired wild/spoilage flora.

In addition, the high catalase activity of the *Staphylococci* will significantly reduce the risk of oxidation and stabilize the color throughout shelf-life.

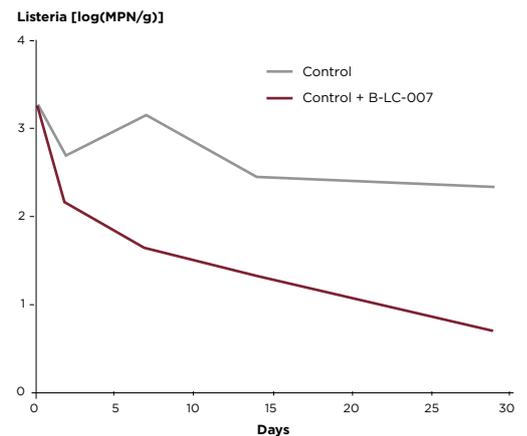


Fig. 1: Effect of Safepro® B-LC-007 on the growth of a cocktail of *Listeria monocytogenes* in a salami (fermentation 3 days at 24°C; drying for 26 days at 14°C)

No need to compromise on authenticity

It is often mentioned that a fast pH drop gives an acidic North European-style salami. However, the acidic flavor is less affected by the pH and the speed than by the dominant organic acid and Safepro® B-LC-007, along with several other starter cultures from Chr. Hansen, will give your product that mild and appealing flavor – **faster!**

