



Lyocarni VBM-02



Product information

Description **Lyocarni VBM-02** consists of *Staphylococcus xylosum*, *Staphylococcus carnosus*, and *Lactobacillus sakei*, producing bacteriocin, which in combination ensure a uniform and controlled production of fast fermented sausages with added safety.

Application The culture should be applied to the coarsely chopped meat either to the bowl chopper or during mixing after grinding the meat. The culture should be applied early in the manufacture process together with e.g. spices and sugar. The final pH in the sausages may be controlled by the amount and type of sugar applied. To enhance the controlled fermentation process the temperature should be above 20°C until pH is below 5.3. The production procedure should be adapted to the customers' production facilities.

Instruction 20 g culture per 100 kg meat should be sprinkled directly into the meat or added as a solution. A solution may be prepared by dispersing the culture into approx. 200 ml of cold tap water (without chlorine) before applied to the meat. The solution should be used within a couple of hours.

Composition *Staphylococcus xylosum* with 2.5×10^6 CFU/g meat
Staphylococcus carnosus with 2.5×10^6 CFU/g meat
Lactobacillus sakei with 5×10^6 CFU/g meat

Specification The level of contaminants are in accordance with EFFCA agreement:

Coliforms	<10 CFU/g
Enterococci	<10 ³ CFU/g
<i>Listeria monocytogenes</i> *	Not detected in 25 g
Moulds & yeasts	<10 ² CFU/g
Salmonella*	Not detected in 25 g
Coagulase positive staphylococci*	<20 CFU/g
Sulphite reducing bacteria	<10 ² CFU/g

*Analysed on regular basis. Analytical methods are available upon request.

Package data Lyophilised brownish culture blended with a carrier.
Freeze-dried culture blend packed in water and air proof aluminium pouches.

Storage Unopened pouches should be kept at a temperature below -17°C.

Shelf life Activity will remain for 12 months (<-17°C). The storage period includes up to 14 days of shipment at temperatures below 30°C.

Service Please contact your distributor for guidance and instructions for your choice of culture and processing. Information about packet sizes and sales units are also available upon request.

This information is to our knowledge trustworthy and presented in good faith. No guarantee against patent infringement is implied or inferred.

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