

T-SPX Bactoferm®

Product Information

Version: 1 PI-EU-EN 09-20-2007

Range	The Bactoferm® range of meat cultures contains starter cultures for traditionally and fast fermented meat products. The range also spans cultures for flavor and color enhancement and includes mold cultures for surface applications.		
Description	T-SPX is a mixed meat culture for traditional production of fermented meat products at temperatures between 18-24°C (64-75°F). The culture gives a mild acidification and ensures a good flavor and color development.		
Taxonomy	Staphylococcus xylosum Pediococcus pentosaceus		
Application	<p>Usage The culture is recommended for the production of traditional Mediterranean type sausages e.g. French Saucisson and Italian Salami.</p> <p>Dosage 25 g culture for 200 kg meat</p> <p>Directions for use Addition to sausage mince: The contents of the pouch should be added directly to the bowl chopper early in the process together with the dry ingredients.</p>		
Physical Properties	Color:	Off-white to brownish	
	Form:	Powder, ground	
	Solubility:	Water soluble suspension	
Packaging	Material No:	Size	Type
	501096	50X25 G	Pouch(es) in box
Storage and handling	Temperature:	< -17 °C / < 1 °F.	
	Conditions:	Dry	

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Shelf life

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

When stored at +5°C/-17°F the shelf life is at least 6 weeks.

Technical Data

Physiological data

Culture composition	<i>Pediococcus pentosaceus</i>	<i>Staphylococcus xylosus</i>
Growth temperature Opt/max/min	35°C/48°C/15°C (95°F/118°F/59°F)	30°C/40°C/10°C (86°F/104°F/50°F)
Salt limit	7% salt-in-water	15% salt-in-water
Characteristics	Facultative anaerobic DL(+/-)-lactic acid producing	Facultative anaerobic Catalase positive Nitrate reductase positive Lipolytic Proteolytic
Fermentable sugars		
Glucose (dextrose)	+	+
Fructose	+	+
Maltose	+	+
Lactose	(+)	+
Saccharose (sucrose)	+	+
Starch	-	-

Analytical methods

References and analytical methods are available on request.

Legislation

Chr. Hansen's cultures comply with the general requirements on food safety laid down in Regulation 178/2002/EC. Lactic acid bacteria are generally recognized as safe and can be used in food, however, for specific applications we recommend to consult national legislation.

The product is intended for food use.

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Food Safety	No guarantee of food safety is implied or inferred should this product be used in applications other than those stated above. Should you wish to use this product in another application, please contact your Chr. Hansen representative for assistance.
Ingredients	See box label.
Labeling	Suggested labeling “lactic acid culture” or “starter culture”, however as legislation may vary, please consult local legislation.
Trademarks	Trademarks appearing in this document might not be registered in your country, even if they are marked with an ®. Trademarks are owned by Chr. Hansen or used under license.
Technical support	Chr. Hansen's Application and Product Development Laboratories and personnel are available if you need further information.