

F-LC SafePro®

Product Information

Version: 1 PI-EU-EN 12-07-2007

Range	The SafePro® range covers a series of specially developed bioprotective cultures for application in meat products e.g. fermented sausages, fresh sausages and ready-to-eat meat products.		
Description	F-LC is a bioprotective meat culture for optimal Listeria control in fermented meat products. The culture ensures a reliable acidification and a good flavor and color development.		
Taxonomy	Staphylococcus xylosus Lactobacillus curvatus Pediococcus acidilactici		
Application	<p>Usage</p> <p>The culture is recommended for the production of traditional North and South European type sausages. The culture is suitable for molded as well as smoked fermented sausages.</p> <p>Dosage</p> <p>25 g culture for 100 kg meat</p> <p>Directions for use</p> <p>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
	501091	50X25 G	Alu pouch 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.

Technical data

Physiological data

Culture composition	<i>Lactobacillus curvatus</i>	<i>Pediococcus acidilactici</i>	<i>Staphylococcus xylosus</i>
Growth temperature Opt/max/min	37°C/40°C/4°C (98°F/104°F/39°F)	43°C/52°C/15°C (109°F/126°F/59°F)	30°C/40°C/10°C (86°F/104°F/50°F)
Salt limit	10% salt-in-water	10% salt-in-water	15% salt-in-water
Characteristics	Facultative anaerobic L(+)-lactic acid	Facultative anaerobic DL(+/-)-lactic acid	Facultative anaerobic Catalase positive Nitrate reductase 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.

Ingredients

See box label.

Labeling

Suggested labeling "lactic acid culture" or "starter culture", however as legislation may vary, please consult local legislation.

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Technical support

Chr. Hansen's Application and Product Development Laboratories and personnel are available if you need further information.