



LALLEMAND

LALLEMAND SPECIALTY CULTURES

**SURFACE & RIPENING CULTURE PORTFOLIO
MEAT APPLICATIONS**

Ultra-fast to fast acidification, color and flavor enhancement

All these products prevent growth of certain pathogenic germs

↑ Acidification speed

Product name	Culture type	Applications	Main Features and Benefits
Ultra Fast UF4	<i>Lactobacillus, Staphylococcus</i>	Chorizo, Danish-style, snacking, discount	<ul style="list-style-type: none"> • Good compromise between a stable color, flavor and product safety • Deliver a softer small-diameter product
CXUP	<i>Lactobacillus, Staphylococcus</i>	Chorizo, Danish-style, snacking, discount	<ul style="list-style-type: none"> • Good compromise between a stable color, flavor and product safety • Deliver a softer small-diameter product
PYMG2	<i>Lactobacillus, Staphylococcus</i>	All	<ul style="list-style-type: none"> • Deliver a beautiful red color • Produce a good Mediterranean-style flavor with mild acid taste
CXAC3	<i>Lactobacillus, Staphylococcus</i>	All	<ul style="list-style-type: none"> • Deliver a beautiful red color • Produce a Mediterranean-style flavor with mild acid taste
CXSP	<i>Lactobacillus, Staphylococcus, Pediococcus</i>	All	<ul style="list-style-type: none"> • Deliver a beautiful red color • Produce a Nordic –style flavor with moderate acid taste

Medium acidification, color and flavor enhancement

Acidification speed ↑

Product name	Culture type	Applications	Main Features and Benefits
LALCULT® XS 344	<i>Lactobacillus</i> , <i>Staphylococcus</i>	Dry sausages	<ul style="list-style-type: none"> • Deliver a stable and intense red color • Produce a very traditional Mediterranean-style flavor • Prevent growth of certain pathogenic germs
Flavor Start D306	<i>Lactobacillus</i> , <i>Staphylococcus</i> , <i>Geotrichum</i>	Traditional dry sausages	<ul style="list-style-type: none"> • Produce a unique and complex flavor profile in a shorter time • Prevent growth of certain pathogenic germs
GY2	<i>Lactobacillus</i> , <i>Staphylococcus</i>	All	<ul style="list-style-type: none"> • Deliver a stable and intense red color • Produce a very traditional Mediterranean-style flavor • Prevent growth of certain pathogenic germs
CAX28	<i>Lactobacillus</i> , <i>Staphylococcus</i>	All	<ul style="list-style-type: none"> • Deliver a stable and intense red color • Produce a very traditional Mediterranean-style flavor • Prevent growth of certain pathogenic germs
Flavor Start P 255 S	<i>Lactobacillus</i> , <i>Staphylococcus</i> , Yeast	Traditional dry sausages	<ul style="list-style-type: none"> • Produce a traditional Mediterranean-style flavor • Deliver a stable color
S55	<i>Lactobacillus</i> , <i>Staphylococcus</i>	All	<ul style="list-style-type: none"> • Produce a traditional Mediterranean-style flavor • Deliver a stable color

Slow acidification, color and flavor enhancement

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Acidification speed

Product name	Culture type	Applications	Main Features and Benefits
S442	<i>Lactobacillus</i> , <i>Staphylococcus</i>	All Coppa, Pancetta	<ul style="list-style-type: none"> • Deliver a beautiful red color • Strongly enhance flavor
C82	<i>Lactobacillus</i> , <i>Staphylococcus</i>	Traditional dry sausages	<ul style="list-style-type: none"> • Deliver a beautiful red color • Strongly enhance flavor
L55	<i>Lactobacillus</i> , <i>Staphylococcus</i>	All Coppa, Pancetta	<ul style="list-style-type: none"> • Deliver a beautiful red color • Strongly enhance flavor
MPX	<i>Staphylococcus</i> , <i>Pediococcus</i>	Traditional Italian-style	<ul style="list-style-type: none"> • Deliver a beautiful red color • Strongly enhance flavor

Color and flavor enhancement

Product name	Culture type	Applications	Main Features and Benefits
C100	<i>Staphylococcus</i>	All Coppa, Pancetta	<ul style="list-style-type: none">• Often added with lactic starter• nitrate & nitrite reductase• Reduce gas-producing contamination
X100	<i>Staphylococcus</i>	All Coppa, Pancetta	<ul style="list-style-type: none">• Often added with lactic starter• Nitrate & nitrite reductase• Reduce gas-producing contamination

Color protection

MDL172	<i>Lactobacillus,</i> <i>Staphylococcus,</i> <i>Pediococcus</i>	Fresh sausages, dry ham	<ul style="list-style-type: none">• Prevent growth of certain pathogenic germs
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Color protection in Fresh sausages is also achieved using CAX28 and GY2

Surface cultures

All these products protect from the development of unwanted molds

Product name	Culture type	Applications	Main Features and Benefits
PV7.1	<i>Penicillium chrysogenum</i>	Dry fermented sausages	<ul style="list-style-type: none"> • Deliver a white and short covering. Fast development • Produce a traditional Mediterranean-style flavor
PS521	<i>Penicillium nalgiovensis</i>	Dry fermented sausages and ham	<ul style="list-style-type: none"> • Deliver a white and very short covering • Produce a traditional Mediterranean-style flavor
PNC110	<i>Penicillium nalgiovensis and candidum</i>	Dry fermented sausages	<ul style="list-style-type: none"> • Deliver a white and downy covering • Produce a traditional Mediterranean-style flavor
PC PSM2	<i>Penicillium candidum</i>	Dry fermented sausages	<ul style="list-style-type: none"> • Protect against Mucor • Deliver a white and downy covering • Use pure or in combination with PV7 or PS521
PC TN	<i>Penicillium candidum</i>	Dry fermented sausages	<ul style="list-style-type: none"> • Deliver a white and downy covering • Produce a traditional Iberican-style flavor