

## B-2 SafePro™

### Product information

<b>Description</b>	<p><b>Meat culture</b> for bioprotection of cooked or cured meat products.</p> <p>B-2 is a single strain culture containing <i>Lactobacillus sakei</i> in a convenient freeze-dried form. <i>L. sakei</i> is able to suppress growth of spoilage and pathogenic bacteria such as indigenous lactic acid bacteria and <i>Listeria monocytogenes</i>. <i>L. sakei</i> grows within a wide temperature range down to 2°C (35°F) and survives freezing.</p>	
<b>Application</b>	<p>B-2 is recommended for bioprotection of cooked or cured meat products which are vacuum-packed or packed in modified atmosphere (MAP).</p> <p>The culture does not ferment lactose and, consequently, if lactose is used as a filler the acid formation will be limited. The meat producer obtains the advantages of maintaining both product safety and sensory quality during shelf life.</p>	
<b>Packing</b>	<p><b>Packing size</b></p> <p>50 x 25g for 200 kg</p>	<p><b>Material number</b></p> <p>501116</p>
<b>Storage and shelf life</b>	<p>Freeze-dried cultures should be stored at below -17°C (0°F) to have a shelf life for at least 18 months. At +5°C (41°F) the shelf life is at least 6 weeks.</p>	
<b>Dosage</b>	<p>Follow the information on the pouch.</p>	
<b>Instructions for use</b>	<p>Sliced cooked ham and emulsion sausages: The culture is applied by dipping, dripping or spraying a culture suspension onto the surface after cooking. Please read our suggested recipes for Cooked ham, Wiener sausages and Mortadella.</p> <p>Fresh cured sausages and spreadable sausages: The culture is added directly to the chopper together with the dry ingredients but could also be applied onto the finished product as mentioned above. Please read our suggested recipes for Fresh Chorizo sausages and Spreadable sausages.</p> <p>Raw cured meat products: The culture is added directly to the brine that is injected into the product but could also be applied onto the finished product as mentioned above. Please read our suggested recipe for Bacon.</p>	

# B-2 SafePro™

Product Information

CHR HANSEN

## Technical data

<b>Culture</b>	<b>B-2</b>
<b>Bacteria strain composition</b>	<i>Lactobacillus sakei</i>
<b>Growth temperature</b> Optimum/maximum/minimum	25°C/40°C/2°C (77°F/104°F/36°F)
<b>Salt limit</b>	10% salt-in-water. Survives in higher salt-in-water concentration
<b>Characteristics</b>	Microaerophilic Production of L(+)-lactic acid
<b>Fermentable sugars</b> Glucose (dextrose) Fructose Maltose Lactose Saccharose (sucrose) Starch	+ + - - + -
<b>Carrier</b>	Glucose (dextrose)
<b>Appearance</b>	White powder with brownish particles
<b>Packing</b>	Freeze-dried culture packed in water and air proof aluminum foil pouch

## Technical service

Chr. Hansen's worldwide facilities and the personnel of our Application and Technology Centers are at your disposal with assistance, instructions and guidance for your choice of culture and needs for spice and seasoning blends.

## References

References and analytical methods are available upon request.

The information contained herein is to our knowledge true and correct and presented in good faith. However, no warranty, guarantee, or freedom from patent infringement is implied or inferred. This information is offered solely for your consideration and verification.

B-2 SafePro PI\_EN\_vs4 Dec 04.doc 2:2