

DSM Meat Cultures ...

....the clean taste of safety !



We provide solutions

DSM : a leading culture player. DSM is one of the leading supplier of the meat industry, catering to the needs of multinational companies as well as small local producers. We are dedicated to supplying solutions, not just products.

We work closely with our customers to help them overcome specific market challenges. To achieve this, we combine years of experience with a dedication to innovation and the best technical support possible. We apply this approach to all meat markets, including fresh meat, salami applications and dry ham.

DSM meat ripening cultures are high quality, lyophilized cultures of selected strains of Lactobacillus, Pediococcus, Micrococcus and Yeasts - and blends out of these.

Dry-fermented meat products receive their characteristic properties through complex fermentation processes, which are generated through physical and chemical conditions created in raw meat mixes filled into casings as also without any casings and whole meat pieces. Typical raw-fermented sausages are uncooked meat products and consist of coarse mixtures of lean meats and fatty tissues combined with salts, nitrite and/or nitrate (curing agent), sugars and spices as non-meat ingredients. In most products, uniform fat particles can clearly be distinguished as white spots embedded in dark-red lean meat, with particle sizes varying between 2-12 mm depending on the product. In addition to fermentation, ripening phases combined with moisture reduction are necessary to build-up the typical flavor and texture of the final product. The products are not subjected to any heat treatment during processing and are in most cases distributed and consumed raw.

BENEFITS

- Easy to use – please see re-hydration protocol
- Reliable flavor & color development
- Controlled pH-decrease and texture
- Production of clean lactic acid, without unwanted acid off taste
- Protection against the growth of contaminating bacteria and yeast
- Enable product diversity, improve safety and extend shelf life of final product



Product Overview Meat Cultures

No acidification, color and flavor enhancement

MEAT RIPENING C100	<i>Staph. carnosus</i>
MEAT RIPENING X100	<i>Staph. xyloso</i>

No acidification, color protection, bio-preservation

MEAT RIPENING MDL172	<i>Staph. Xyloso</i>	<i>LC lactis</i>	<i>LB plantarum</i>	<i>Pedio. pentosaceus</i>
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Slow acidification, color and flavor enhancement, bio-preservation

MEAT RIPENING CAX 28	<i>Staph. xyloso</i>	<i>Staph. carnosus</i>	<i>LB sakei</i>
MEAT RIPENING C82	<i>Staph. xyloso</i>	<i>LB plantarum</i>	
MEAT RIPENING MPX	<i>Staph. xyloso</i>	<i>Pedio. pentosaceus</i>	

Medium acidification, color and flavor enhancement, bio-preservation

MEAT RIPENING L55	<i>Staph. xyloso</i>	<i>LB plantarum</i>		
MEAT RIPENING CXP	<i>Staph. xyloso</i>	<i>Staph. carnosus</i>	<i>Pedio. pentosaceus</i>	
MEAT RIPENING S55	<i>Staph. xyloso</i>	<i>LB sakei</i>	<i>LB plantarum</i>	
MEAT RIPENING GY2	<i>Staph. xyloso</i>	<i>Staph. carnosus</i>	<i>LB sakei</i>	
MEAT FLAVOR START D306	<i>Staph. xyloso</i>	<i>Staph. carnosus</i>	<i>LB sakei</i>	<i>Geotri. candidum</i>
FLAVOR START P 255 S	<i>Staph. xyloso</i>	<i>LB sakei</i>	<i>LB plantarum</i>	<i>Debary. hansenii</i>

Fast acidification, color and flavor enhancement, bio-preservation

MEAT RIPENING PYMG2	<i>Staph. xyloso</i>	<i>LB sakei</i>	<i>LB plantarum</i>		
MEAT RIPENING CXSP	<i>Staph. xyloso</i>	<i>Staph. carnosus</i>	<i>LB sakei</i>	<i>LB plantarum</i>	<i>Pedio. pentosaceus</i>
MEAT RIPENING CXUP	<i>Staph. xyloso</i>	<i>Staph. carnosus</i>	<i>LB sakei</i>		
MEAT RIPENING CXAC3	<i>Staph. xyloso</i>	<i>Staph. carnosus</i>	<i>LB sakei</i>		
MEAT FLAVOR START D285	<i>Staph. xyloso</i>	<i>Staph. carnosus</i>	<i>LB sakei</i>	<i>Geotri. candidum</i>	
MEAT RIPENING PYMG5	<i>Staph. xyloso</i>	<i>LB sakei</i>	<i>LB plantarum</i>		

Ultra-Fast acidification, color and flavor enhancement, bio-preservation

MEAT RIPENING UF4	<i>Staph. xyloso</i>	<i>LB sakei</i>
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Penicillium, flavor enhancement, bio-preservation

MEAT SURFACE PV7-1	<i>Penicillium chrysogenum</i>
MEAT SURFACE PS 521	<i>Penicillium nalgiovensis</i>