

## MOLD-600

### Product Information

Version: 1 PI-EU-EN 03-07-2009

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	<p>MOLD-600 is a meat culture which produces a white/light grayish appearance on the surface of molded dried sausages, and a well pronounced mushroom flavor and aroma.</p> <p>With high humidity and optimum temperature, MOLD-600 is fast growing, and produces a dense, short white surface coverage with an even appearance (typically found in France).</p> <p>MOLD-600 promotes a traditional white mold cover with a moderate to good ability to control the surface flora and suppress the growth of undesirable organisms such as indigenous molds, yeasts and bacteria.</p>
Taxonomy	Penicillium nalgioense

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The logo for Chr. Hansen, featuring the text "CHR HANSEN" in white on a dark blue rectangular background. Below the text is a stylized green and white diamond shape.

### Application

#### Usage

During the drying process the culture is effective in preventing the emergence of dry rim. Furthermore, during maturation, the mold promotes an increase in pH and a less sourish flavor.

#### Dosage

25 g culture for 10 L water

#### Directions for use

One pouch of freeze-dried culture is mixed into 1-2 liters of tap water at approximately 20°C (68°F) and equilibrated for 2 hours at room temperature. The suspension is diluted in 10 liters of tap water and is then ready for use.

The mold is inoculated after the stuffing (and eventually acclimatization process), either by dipping or spraying or shower. The spore suspension should be stirred continuously to prevent settling of the spores, and the suspension should only be used on day of preparation (danger of yeast contamination).

### Physical Properties

Color: Off-white to brownish

Form: Powder, ground

Solubility: Water soluble suspension

### Packaging

Material No:	Size	Type
698518	50X25 G	Alu pouch in box

### Storage and handling

Temperature: < -17 °C / < 1 °F.

Conditions: Dry

### 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.

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### Technical Data

### Physiological data

<b>Culture composition</b>	<i>Penicillium nalgiovense</i>
<b>Application Temperature</b>	20-24°C (68-75°F) for approx. 72 hours
<b>Relative humidity</b>	Higher than 93% in the beginning of the fermentation period and with a moderate air velocity
<b>Characteristics</b>	Aerobic Lipolytic Proteolytic

The product has passed toxicity tests according to the most recent methods performed at Kulmbach Meat Research Institute, Germany.

### 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. The microorganisms 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.

### 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 "ripening culture", however as legislation may vary, please consult local legislation.

### Trademarks

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### Technical support

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

[www.chr-hansen.com](http://www.chr-hansen.com)

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