

## SM-194

### Product Information

Version: 4 PI-EU-EN 02-27-2014

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>SM-194 is a mixed meat culture for production of traditional fermented sausage with a short production time.</p> <p>The culture ensures a strong and stable color and an aromatic flavor. The yeast adds to the flavor development.</p>
Taxonomy	<p>Staphylococcus xylosus Debaryomyces hansenii Lactobacillus sakei Staphylococcus carnosus Pediococcus pentosaceus</p>
Application	<p><b>Usage</b></p> <p>The culture is well suited for all fermented sausages with a short production time. The final pH may be regulated by adjusting the amount of fermentable sugars added to the meat mince.</p> <p><b>Dosage</b></p> <p>25 g culture for 100 kg meat</p> <p><b>Directions for use</b></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	<p>Color: Off-white to brownish</p> <p>Form: Powder, ground</p> <p>Solubility: Water soluble suspension</p>

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Packaging	Material No: 621207	Size 50x25 g	Type Pouch(es) in box
Storage and handling	Temperature: Conditions:	< -17 °C / < 1 °F Dry	
Shelf life	For freeze-dried cultures at least 18 months when stored according to recommendations.  When stored at +5°C/ 41°F the shelf life is at least 6 weeks.		

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**Technical Data**

**Physiological data**

Culture Composition	<i>Staphylococcus xylosus</i>	<i>Lactobacillus sakei</i>	<i>Staphylococcus carnosus</i>	<i>Pediococcus pentosaceus</i>	<i>Debaryomyces hansenii</i>
<b>Growth temp</b>					
Opt/max /min	30°C/40°C/10°C (86°F/104°F/50°F)	30°C/45°C/15°C (86°F/113°F/59°F)	30°C/45°C/10°C (86°F/113°F/50°F)	35°C/48°C/15°C (95°F/118°F/59°F)	25°C/35°C/- (77°F/95°F/-)
<b>Salt limit</b>	15% salt-in-water	9% salt-in-water	16% salt-in-water	7% salt-in-water	16% salt-in-water
<b>Characteristics</b>	Facultative anaerobic Catalase positive Nitrate reductase positive Lipolytic Proteolytic	Facultative anaerobic DL(+/-)-lactic acid producing	Facultative anaerobic Catalase positive Nitrate reductase positive Lipolytic Proteolytic	Facultative anaerobic DL(+/-)-lactic acid producing	Aerobic
<b>Fermentable sugars</b>					
Glucose	+	+	+	+	+
Fructose	+	+	+	+	
Maltose	+	-	-	+	+
Lactose	+	-	+	(+)	
Saccharose	+	+	-	+	+
Starch	-	-	-	-	

*Below minimum temperature for growth the strain will still be alive but it will not multiply in the application.*



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**GMO Information**

In accordance with the legislation in the European Union\* we can state that SM-194 does not contain GMOs and does not contain GM labeled raw materials\*\*. In accordance with European legislation on labeling of final food products\*\* we can inform that the use of SM-194 does not trigger a GM labeling of the final food product. Chr. Hansen's position on GMO can be found on: [www.chr-hansen.com/About us/Policies and positions/Quality and product safety](http://www.chr-hansen.com/About-us/Policies-and-positions/Quality-and-product-safety).

\* Directive 2001/18/EC of the European Parliament and of the Council of 12 March 2001 on the deliberate release into the environment of genetically modified organisms and repealing Council Directive 90/220/EEC.

\*\* Regulation (EC) No 1829/2003 of the European Parliament and of the Council of 22 September 2003 on genetically modified food and feed.

Regulation (EC) No 1830/2003 of the European Parliament and of the Council of 22 September 2003 concerning the traceability and labeling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms and amending Directive 2001/18/EC.

**Allergen Information**

List of common allergens in accordance with the US Food Allergen Labeling and Consumer Protection Act of 2004 (FALCPA) and EU labeling Directive 2000/13/EC with later amendments	Present as an ingredient in the product
Cereals containing gluten* and products thereof	No
Crustaceans and products thereof	No
Eggs and products thereof	No
Fish and products thereof	No
Peanuts and products thereof	No
Soybeans and products thereof	No
Milk and products thereof (including lactose)	No
Nuts* and products thereof	No
List of allergens in accordance with EU labeling Directive 2000/13/EC only	
Celery and products thereof	No
Mustard and products thereof	No
Sesame seeds and products thereof	No
Lupine and products thereof	No
Mollusks and products thereof	No
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO <sub>2</sub>	No

\* Please consult the EU Labeling Directive 2000/13 Annex IIIa for a legal definition of common allergens, see European Union law at: [www.eur-lex.europa.eu](http://www.eur-lex.europa.eu)