SafePro® Flora Italia LC

Product Information

Version: 9 PI GLOB EN 06-01-2022

Range

The SafePro ® range covers a series of specially developed cultures for application in a variety of food products. These cultures help develop a positive eco-system that will improve sensory features, food safety and/or potentially extend shelf life.

Description

SafePro® Flora Italia LC is a freeze-dried food culture for fermented meat products. It drives acidification and supports color and flavor development. The culture has the ability to help control the growth of *Listeria monocytogenes*

Culture composition:
Lactobacillus sakei
Pediococcus acidilactici
Staphylococcus carnosus

Application

Usage
The culture is recommended for fast fermented sausages.It promotes a stable color and Mediterranean flavor development.The final pH may be regulated by adjusting the added amount of fermentable sugars.

Dosage
25g for 100kg

Directions for use
The contents of the pouch is added during grinding, cutting or blending early in the process together with other dry ingredients to ensure a homogeneous distribution. For an improved distribution, the contents of the pouch can be dispersed in water before added to the meat. For further advice or other uses, please do not hesitate to contact your Chr. Hansen representative.

Physical Properties

Color:	Off-white to brownish	Form:	Powder, ground
Solubility:	Water soluble suspension		

Packaging

Material No:	Size	Type
713258	50x25 g	Pouch(es) in box

Storage and handling

Temperature:	< -17 °C / < 1 °F
Conditions:	Dry

Transport condition

Shipment at ambient temperature.

Ingredients

Sucrose, Culture, Manganese sulfate

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This product contains manganese sulphate. It is used as a processing aid, as defined in Regulation (EC) 1333/2008 and as such does not require declaration on food products under the regulation on Food Information to Consumers (EC Regulation 1169/2011).

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 max. 6 weeks.

Technical Data

Physiological data

Culture composition	*Lactobacillus sakei*	*Pediococcus acidilactici*	*Staphylococcus carnosus* subsp. *utilis*	*Staphylococcus carnosus*
Growth Opt/max/min	35°C/45°C/15°C (95°F/113°F /59°F)	43°C/52°C/15°C (109°F/126°F /59°F)	30°C/45°C/10°C (86°F/113°F /50°F)	30°C/45°C/10°C (86°F/113°F /50°F)
Salt limit	6% salt-in-water	10% salt-in-water	16% salt-in-water	16% salt-in-water
Characteristics	Facultative anaerobic D(-)-lactic acid producing	Facultative anaerobic DL(+/-)-lactic acid producing	Facultative anaerobic Catalase positive Nitrate reductase positive Lipolytic Proteolytic	Facultative anaerobic Catalase positive Nitrate reductase positive Lipolytic Proteolytic
Fermentable sugars				
Glucose (dextrose)	+	+	+	+
Fructose	+	+	+	+
Maltose	-	+	-	-
Lactose	-	-	+	+
Saccharose (sucrose)	+	+	-	-
Starch	-	-	-	-

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

Analytical methods

References and analytical methods are available on request.

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Food Safety and Legislation

Food cultures from Chr. Hansen comply with the general requirements on food safety laid down in Regulation 178/2002/EC, and have been checked for their safety based on scientifically available knowledge. For specific applications we recommend to consult national legislation.
The food safety of the final food product is the sole responsibility of the food manufacturer and shall be controlled continuously. Chr. Hansen disclaims all liability in relation to food safety of the final food product.
Chr. Hansen recommends that the food manufacturer conducts food safety studies according to local regulations/guidelines concerning the specific use and that such studies are repeated as part of the implementation of new ingredients and technologies or whenever significant process and/or recipe changes are implemented.
If you have questions concerning food safety, please contact your Chr. Hansen representative for assistance.

Labeling

Suggested labeling "culture", however as legislation may vary, please consult local legislation.

Trademarks

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Dietary information

Kosher:	Kosher Pareve Excl. Passover
Halal:	Certified

Technical support

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

GMO Information
In accordance with the below mentioned legislation of the European Union we can inform that:

SafePro® Flora Italia LC is not a GM (genetically modified) food *.
It does not contain or consist of GMOs and is not produced from GMOs in accordance with Regulation 1829/2003* on GM food and feed.
As such GM labelling is not required for SafePro® Flora Italia LC or the food it is used to produce**. Moreover, the product does not contain any GM labelled raw materials.

** 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 labelling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms and amending Directive 2001/18/EC.*

Please note the information presented here does not imply that the product can either be used in, or is externally certified to be used in, food or feed labelled as 'organic' or 'GMO free'. Requirements to make these claims vary per country, please contact us for more information.

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Allergen Information

List of common allergens in accordance with the US Food Allergen Labeling and Consumer Protection Act of 2004 (FALCPA) and EU Regulation 1169/2011/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 Regulation 1169/2011/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 (added) at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO_2	No

** Please consult the EU Regulation 1169/2011 Annex II for a legal definition of common allergens, see European Union law at: www.eur-lex.europa.eu*

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