

## MOLD-600

### Product Information

Version: 3 PI-EU-EN 08-28-2012

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 nalgiovense
Application	<p><b>Usage</b> 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.</p> <p><b>Dosage</b> 25 g culture for 10 L water</p> <p><b>Directions for use</b> 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.</p> <p>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).</p>

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**Physical Properties**

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

**Packaging**

Material No: 698518      Size: 50X25 g      Type: Pouch(es) 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/ 41°F the shelf life is at least 6 weeks.

**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

*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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Version: 3 PI-EU-EN 08-28-2012

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	Product names, names of concepts, logos, brands and other trademarks referred to in this document, whether or not appearing in large print, bold or with the ® or TM symbol are the property of Chr. Hansen A/S or used under license. Trademarks appearing in this document might not be registered in your country, even if they are marked with an ®.
Dietary status	Kosher: Non kosher  Halal: Not certifiable
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 legislation in the European Union\* we can state that MOLD-600 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 MOLD-600 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%20us/Policies%20and%20positions/Quality%20and%20product%20safety).

\* 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.

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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 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)