

## T-SPX Bactoferm®

### Product Information

Version: 4 PI-EU-EN 09-05-2012

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>T-SPX</p> <p>is a mixed meat culture for traditional production of fermented meat products at temperatures between 18-24°C (64-75°F). The culture gives a mild acidification and ensures a good flavor and color development.</p>		
Taxonomy	<p>Staphylococcus xylosus</p> <p>Pediococcus pentosaceus</p>		
Application	<p>Usage</p> <p>The culture is recommended for the production of traditional Mediterranean type sausages e.g. French Saucisson and Italian Salami.</p>		
	<p>Dosage</p> <p>25 g culture for 100 kg meat</p>		
	<p>Directions for use</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	Color:	Off-white to brownish	
	Form:	Powder, ground	
	Solubility:	Water soluble suspension	
Packaging	Material No:	Size	Type
	501095	50X25 g	Pouch(es) in box
Storage and handling	Temperature:	< -17 °C / < 1 °F	
	Conditions:	Dry	

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## 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

Culture composition	<i>Pediococcus pentosaceus</i>	<i>Staphylococcus xylosus</i>
Growth temperature Opt/max/min	35°C/48°C/15°C (95°F/118°F/59°F)	30°C/40°C/10°C (86°F/104°F/50°F)
Salt limit	7% salt-in-water	15% salt-in-water
Characteristics	Facultative anaerobic DL(+/-)-lactic acid producing	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.

## Legislation

Chr. Hansen's cultures comply with the general requirements on food safety laid down in Regulation 178/2002/EC. Lactic acid bacteria 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.

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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 “lactic acid culture” or “starter 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 may not be registered in your country, even if they are marked with an ®.	
Dietary status	Kosher:	Kosher Meat Excl. Passover
	Halal:	In progress
Technical support	Chr. Hansen's Application and Product Development Laboratories and personnel are available if you need further information.	

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### GMO Information

In accordance with the legislation in the European Union\* we can state that T-SPX 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 T-SPX 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)