

Meat Starter Culture

LALCULT® Protect Pepperoni HT-01

DESCRIPTION AND FUNCTION

The starter culture LALCULT® Protect Pepperoni HT-01 is a freeze dried culture composed by a strain of *Pediococcus Acidilactici*.

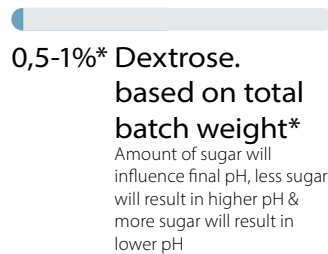
LALCULT® Protect Pepperoni HT-01 offers a quick acidification at elevated temperatures as well as color development and flavor enhancement. This culture is well adapted for fast acidified products like summer sausage, snack sticks and pepperoni.

The recommended storage temperature is -18 °C. Kept in the original packaging under the recommended storage condition, the product has an optimal shelf-life of 18 months.

FERMENTATION RELATIVE HUMIDITY



FERMENTABLE SUGAR



FERMENTATION TIME



Minimum of 16 hours depending on temperature* and product diameter**

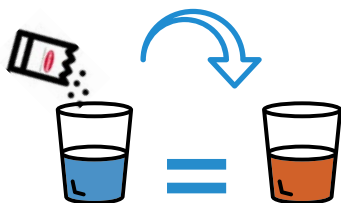
*Lower temperature will increase minimum fermentation time for desired pH
**Larger diameter products will increase minimum fermentation time for desired pH (ex: Snack sticks vs summer sausage)

FERMENTATION TEMPERATURE

43°C - 47°C / 110°F - 118°F

CULTURE REHYDRATION & USAGE INSTRUCTIONS:

- 1 30 minutes prior to addition of culture to meat add freeze-dried culture from packet to 7 fluid ounces (200ml) of <68°F bottled water and mix for 30 seconds.
- 2 Immediately prior to adding rehydrated culture to meat mixture stir for 30 seconds
- 3 Add rehydrated culture to meat mixture prior to salt & seasonings.
Note: Even distribution of culture in sausage mixture is KEY for success



USAGE DEPENDING ON PACKET WEIGHT:

- 15-gram packet = 100KG of meat (220lbs)
- 20-gram packet = 200KG of meat (440lbs)
- 40-gram packet = 1000KG of meat (2,200lbs)

