

Delicious
and safe
Food cultures



Reliable & safe BITEC®

Small cause – large effect

Starter cultures are specifically selected microorganisms that significantly control the maturing process of fermented sausage and raw cured products. They not only influence the aroma and color, but are also responsible for the formation of the desired structure (sliceability or spreadability) and for stabilizing the microflora. In addition, some food cultures stabilize injection brines and fish products.

Production at highest level

Our competence center for cultures and fermented sausage combines research, development and application of food cultures. We run challenge and storage tests at our site in Holdorf. Since 2014, we have been managing one of the few laboratories in the entire industry with safety level 2, which allows us to work with pathogenic germs such as *Listeria monocytogenes*. Holdorf is also home to product development and the research area for food cultures. We also have a 250 m² technical center for a wide range of application tests. Our food cultures have been produced in Stuttgart since 1989. Customers can rely on the best quality “Made in Germany”.

Everything from a single source

NovaTaste offers everything necessary for the production of fermented sausage, raw cured products and other food products from a single source. The in-house production of microbial strains enables us to offer a particularly efficient and coordinated range for the industry and butchery.

The most important advantages of using food cultures:

- Increase of product safety (reduction of hygienic risks)
- Ensuring consistently high product quality
- Control of the fermentation process and the development of color, taste and flavor
- Cost reduction through shorter fermentation times
- Decrease in rejection rate

We are here for you

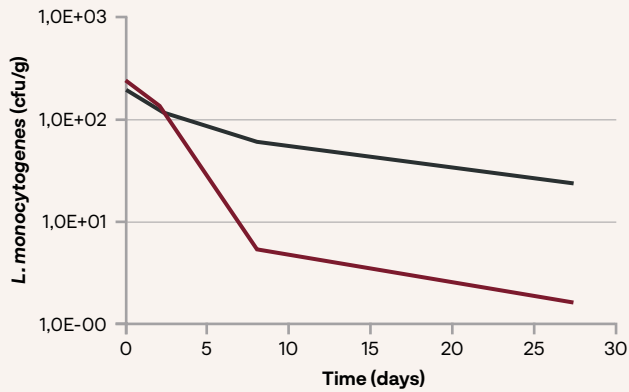
Decades of experience guarantee not only excellent cultures and seasonings, but also professional support. Ask our technical sales engineers for support at your production site in case of problems, new product implementation, process optimization and more!



The BITEC® B Range – food cultures with protective properties against listeria

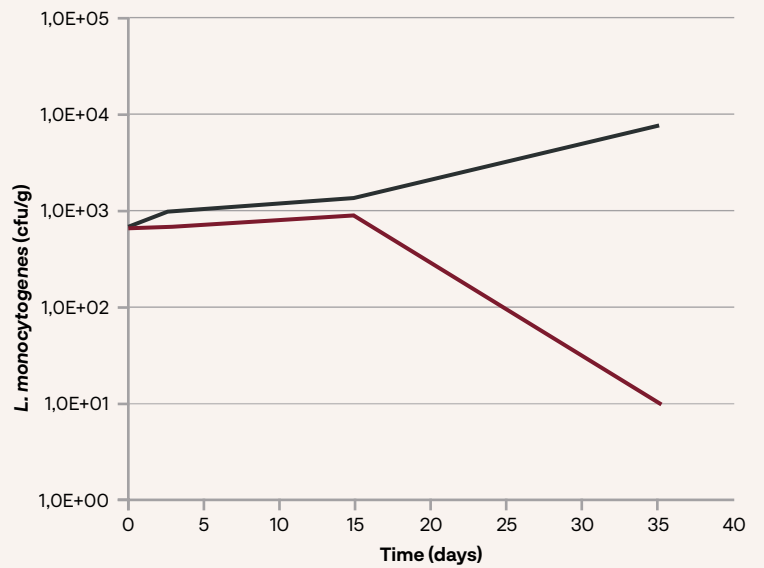
With the B-Range, NovaTaste has created a solution that goes beyond the effect of a standard food culture. By combining the ripening cultures with a lactic acid bacterium that is able to form specific inhibitors, a protective function against *Listeria monocytogenes* has been integrated. This additional hurdle ensures optimum product safety.

Challenge test – results for sliceable salami after recontamination with *Listeria monocytogenes*



— BITEC® STARTER B 3
starter culture with protective properties
— Reference culture

Challenge test – results raw ham after recontamination with *Listeria monocytogenes*



— BITEC® STARTER B SAFE CURED
maturing culture with protective properties
— Standard without culture



Fermented Sausages

Fast ripening

Product name	Product description	Dosage	Item no.
BITEC® STARTER B 2 Food culture with protective function for reduction of listeria during the fermentation process	<ul style="list-style-type: none"> • protective function against <i>Listeria monocytogenes</i> • fast decrease in pH-value • strong fermentation flavor • for sliceable and fresh fermented sausage, especially for sliced products 	25 g for 100 kg mass	241175 0.025 kg
BITEC® STARTER B 3 Food culture with protective function for reduction of listeria during the fermentation process	<ul style="list-style-type: none"> • protective function against <i>Listeria monocytogenes</i> • very fast decrease in pH-value • balanced fermentation aroma with distinctive acid character • for sliceable and fresh fermented sausage, especially for sliced products 	25 g for 100 kg mass	241193 0.025 kg
BITEC® STARTER B MILD & FAST Food culture with protective function for reduction of listeria during the fermentation process	<ul style="list-style-type: none"> • protective function against <i>Listeria monocytogenes</i> • fast decrease in pH-value • mild, harmonious fermentation aroma • for sliceable fermented sausage, especially for sliced products 	25 g for 50 kg mass	266305 0.025 kg
		25 g for 100 kg mass	249273 0.025 kg
BITEC® STARTER LD 20 Food culture	<ul style="list-style-type: none"> • fast decrease in pH-value • firm texture • mild fermentation aroma • all-round culture, especially for sliceable fermented sausage 	25 g for 50 kg mass	241100 0.025 kg
		25 g for 100 kg mass	241187 0.025 kg
BITEC® STARTER LS 25 Food culture	<ul style="list-style-type: none"> • very fast decrease in pH-value • medium firm to firm texture • strong fermentation aroma • all-round culture, especially for sliceable fermented sausage 	25 g for 50 kg mass	241119 0.025 kg
		25 g for 100 kg mass	241172 0.025 kg
BITEC® STARTER LS 25A Food culture	<ul style="list-style-type: none"> • fast decrease in pH-value • medium firm to firm texture • mild fermentation aroma • all-round culture, especially for snacking products 	25 g for 50 kg mass	241150 0.025 kg
		25 g for 100 kg mass	241104 0.025 kg

Traditional ripening

BITEC® STARTER B 1 Food culture with protective function for reduction of listeria during the fermentation process	<ul style="list-style-type: none"> • protective function against <i>Listeria monocytogenes</i> • slow decrease in pH-value • strong fermentation aroma • for spreadable/soft fermented sausage and traditionally ripened, sliceable fermented sausage 	25 g for 50 kg mass	245206 0.025 kg
		25 g for 100 kg mass	241080 0.025 kg
BITEC® STARTER GM 1 Food culture	<ul style="list-style-type: none"> • slow decrease in pH-value • distinctive, harmonious fermentation aroma • very good color development • all-round culture, especially for sliceable fermented sausage 	25 g for 100 kg mass	241145 0.025 kg
BITEC® STARTER LK 30 Food culture	<ul style="list-style-type: none"> • slow decrease in pH-value • mild, harmonious fermentation aroma • all-round culture, especially for products with surface cultures 	25 g for 100 kg mass	241158 0.025 kg

Raw ham

Product name	Product description	Dosage	Item no.
BITEC® STARTER RP 3 Food culture	<ul style="list-style-type: none"> • moderate acidification • mild, harmonious fermentation aroma • for raw ham – efficient reduction of nitrate • recommended for dry curing, also for curing by injection 	25 g for 50 kg mass	241102 0.025 kg
		50 g for 200 kg mass	241074 0.050 kg
BITEC® STARTER B SAFE CURED Food culture with protective function for reduction of listeria during the fermentation process	<ul style="list-style-type: none"> • with protective function against <i>Listeria monocytogenes</i> • moderate acidification • mild fermentation aroma • improved color formation • recommended for curing by injection and dry curing 	25 g for 100 kg mass	259687 0.025 kg

General use

BITEC® STARTER SM 96 Food culture	<ul style="list-style-type: none"> • no acidification • intensive fermentation aroma • good color development • for spreadable, soft and sliceable fermented sausage produced with GdL 	25 g for 50 kg mass	241170 0.025 kg
		25 g for 100 kg mass	241142 0.025 kg

Special culture

Add-on culture

BITEC® B BACTO SAFE PLUS Add-on culture, protective function for reduction of listeria during the fermentation process	<ul style="list-style-type: none"> • add-on culture usage only in combination with a maturing culture • protective function against <i>Listeria monocytogenes</i> • no flavor formation • for all kind of raw fermented sausages and raw cured meat products 	25 g for 50 kg mass	269258 0.025 kg
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Mold

BITEC® SCHIMMEL SK 40 Mold culture for the treatment of salami surface	<ul style="list-style-type: none"> • for the formation of edible mold on the surface • aromatic fermentation aroma • thin, powdery layer of mold • solution can be used for dipping or spraying 	50 g for 10 l water	292764 0.050 kg
BITEC® SCHIMMEL SK 20 AF Mold culture for the treatment of salami surface	<ul style="list-style-type: none"> • for the formation of edible mold on the surface • harmonious fermentation aroma • thick, firm layer of mold • solution can be used for dipping or spraying 	40 g for 50 l water	241468 0.040 kg

Zwiebelmettwurst – German spreadable mettwurst with onions

BITEC® STARTER B C3 Food culture with protective function for reduction of listeria during the fermentation process	<ul style="list-style-type: none"> • protective function against <i>Listeria monocytogenes</i> • for cold ripening of Zwiebelmettwurst produced with NCS • in this application only use in combination with Lactalin ZM (241358) • also suitable for Filet Americain 	25 g for 50 kg mass	241107 0.025 kg
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No chance for undesirable bacteria

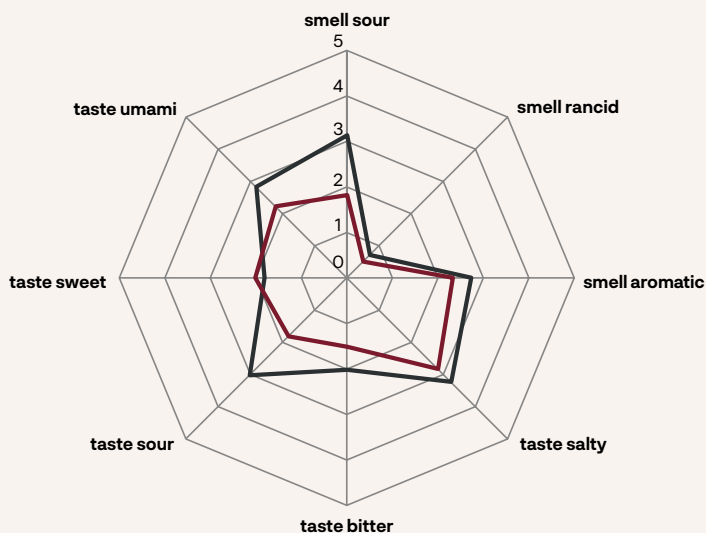
BITEC® INJECT SAFE for injection brines

Brine is injected into the meat during the production of cooked cured meat products. In doing so, unwanted microorganisms can move from the surface into the meat. This is where BITEC® INJECT SAFE comes in: The product stabilizes the brine during the injection process and suppresses unwanted bacteria even at low temperatures. This helps to prevent gas holes in the end product and ensures a consistently high product quality. Cooked cured meat products remain fresh, tasty and color-stable for longer.

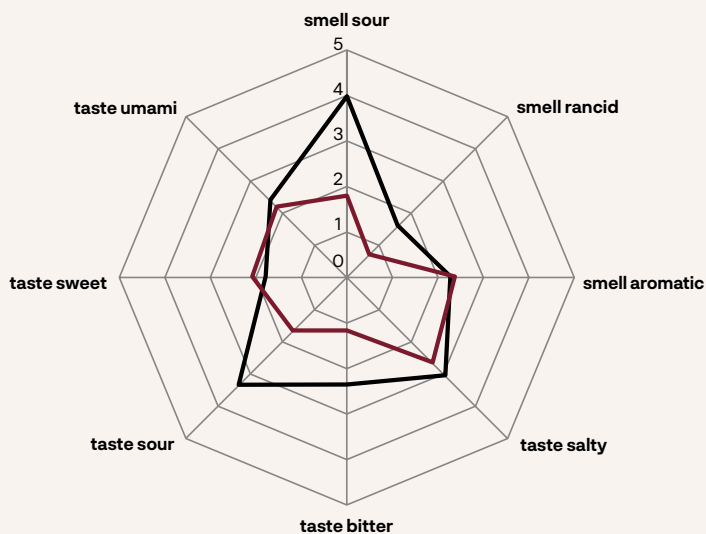
Brine stabilization

Product name	Product description	Dosage	Item no.
BITEC® INJECT SAFE Food culture	<ul style="list-style-type: none"> • for stabilization of injection brine • effective even at low temperatures • improves freshness, taste and color during shelf-life • prevents potential gas holes for all kind of cooked cured meat applications 	45 g for 50 l brine	259641 0.050 kg

Start shelf-life



End shelf-life



Intensity scale:
 0 = not recognizable
 1 = very weakly recognizable (recognition threshold)
 2 = weakly recognizable
 3 = recognizable
 4 = strongly recognizable
 5 = very strongly recognizable

— Cooked ham BITEC® INJECT SAFE
 — Cooked ham standard



BITEC® Starter cultures

Application guide fermented sausage

maturing	Product name			final product							
		maturing flavor	taste	spreadable fermented sausage		soft fermented sausage	sliceable fermented sausage				
				Zwiebel-mettwurst	“Teewurst/ Coarse Mettwurst”	“Pfeffer-beißer/ Rohpolnische/ Mettenden etc.”	snacking sausage	smoked	air dried	matured with mold	pizza salami (American pepperoni)
fast ripening	BITEC® STARTER B MILD & FAST*	●	●	x	x	x	x	xx	xx		x
	BITEC® STARTER B2*	●●	●●	x	x	x	x	xx	xx	x	
	BITEC® STARTER B3*	●●	●●●	xx	x	xx	xx	xx	x		xx
	BITEC® STARTER LD 20	●●	●●	x	x	x	xx	xx	x	x	
	BITEC® STARTER LS 25	●●	●●●	x	x	x	xx	xx	x		xx
	BITEC® STARTER LS 25A	●●	●●	x	x	xx	xx	x	x	x	
traditional ripening	BITEC® STARTER B1*	●●●	●●	x	xx	x		x	x	x	
	BITEC® STARTER GM 1	●●●	●		x	xx		x	xx	xx	
	BITEC® STARTER LK 30	●●●	●		xx	xx		x	xx	xx	
special cultures	BITEC® STARTER B C3*	●●	●●	xx (cold ripening)							
	BITEC® B BACTO SAFE PLUS*			xx	xx	xx	xx	xx	xx	xx	xx
	BITEC® SCHIMMEL SK 20 AF	●●●					x		xx	xx	
	BITEC® SCHIMMEL SK 40	●●					xx		xx	xx	

Fat marked products with*: products with protective properties against Listeria ● = mild, ●● = accentuated, ●●● = distinctive x = possible, xx = recommendable, xx = top recommendation

Our Services at a glance

Are you interested in our products and services? We are your partner for customer-specific solutions – simply ask your contact person!



Quality Our guiding principle

We define ourselves through the high quality of our products; they provide us with the incentive to offer our customers optimal solutions. You can recognize the importance of this claim in every step of our work, from incoming raw materials inspection to the finished product – a team that works hand in hand!



Food law Paragraphs, made easy

We are happy to support you with advice and assistance on labeling issues, the preparation and review of product designations and declarations. Do you need expert opinions, certificates or simply competent support in the complex field of food law for your production or further processing? Contact us with confidence.



Technical sales team Service has a face

Our creative butchers, technologists and application specialists can provide support at any time with efficient, innovative and individually tailored product solutions, practical tips in the field of industrial manufacturing processes as well as manual applications.



Laboratory At the heart of the best quality

At NovaTaste we have three sites at our disposal where research and daily tasks are carried out in our own laboratories. The Holdorf site in Germany has one of the few laboratories in the entire industry with safety level 2, which has the possibility to carry out microbiological tests with pathogenic germs such as *Listeria monocytogenes*. In addition to the laboratory unit and its ability to carry out challenge and storage tests, this site also includes a product development department, a research facility for food cultures and a 250 m² pilot plant that is available for a wide range of customer application tests.