Capabilities **BITEC®** Food cultures





Food cultures expertise— Meat and Fish

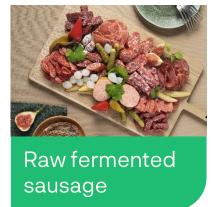
Pioneer in meat cultures since 1990 with Gewürzmüller as first spice blending company with its own starter culture production





Food cultures meat

Be on the safe side with BITEC®

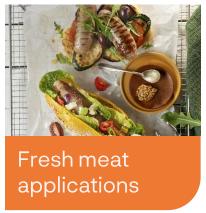






Surface cultures







replacement



Food cultures

diverse

Be on the safe side with BITEC®









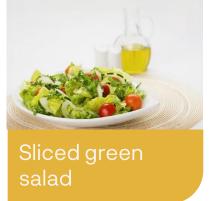
Food cultures Bioprotection

Be on the safe side with BITEC®



Convenience meals







Delicatessen salads



Spreads, dips



Chilled side dishes (pasta, dumplings)



BITEC® Food cultures

Expertise – Meat, Fish and Vegan

- technical and sales support through FAS Sales Force worldwide
- more then 70 in-house customer consultants guarantee proximity to the customers



BITEC® Food cultures

Expertise – Meat, Fish and Vegan

- R&D Department with microbiological laboratory including a pathogen area with S2 safety level
- customer individual challenge-tests possible



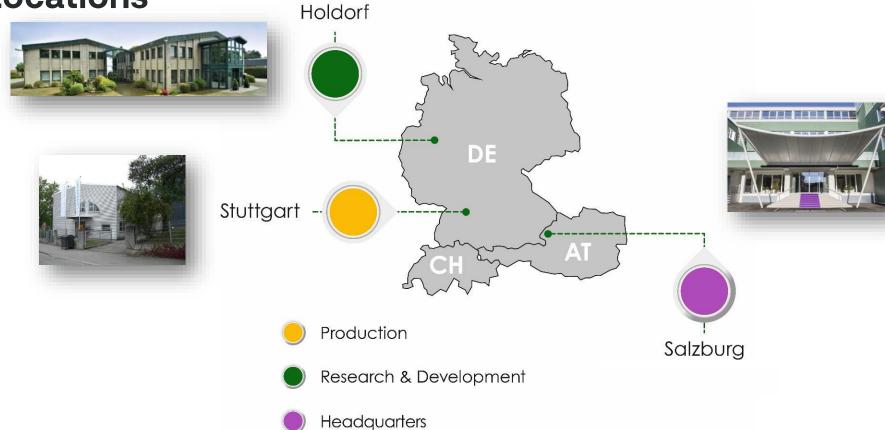


NovaTaste offers

- Traditional starter and maturing cultures for meat and sausage products
 - fast ripening (mild and distinctive acid character)
 - traditional ripening
 - raw cured meat maturing
 - surface mold
- Maturing and food cultures with protective properties (BITEC® B-Range)
- Innovative applications
 - vegan/vegetarian
 - brine stabilization
 - spraying solutions for protection of re-contamination during slicing and packaging
 - fish applications
 - natural curing
 - Bio protection



Locations





Quality assurance

Identity



Cell Morphology

Physiology

Genetic fingerprint



Quality assurance

Functionality

Examination of

- acidification capacity
- nitrate reductase activity
- bacteriocin formation

→ all cultures are passing this quality assurance before they are sold

