

BITEC COTTO®

Rich curing flavor and attractive appearance without nitrite and nitrate

Nitrites and nitrates have been viewed critically for some time. Their limit values for meat products are being reduced by law more and more, and consumers also question their effects on health. With the new patented BITEC COTTO® technology, cooked like cured meats and cooked sausage products can now be produced entirely **without the addition of nitrites or nitrates**. BITEC COTTO® enables innovative products without compromising on taste and appearance.



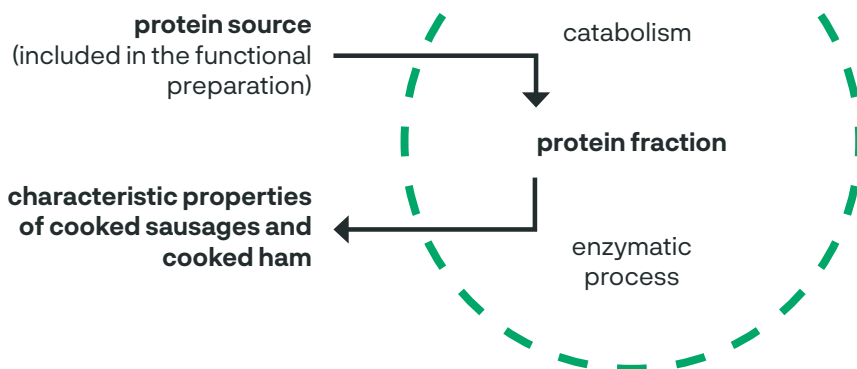
BITEC COTTO®

Technology Design

The mechanism of action of BITEC COTTO® ensures characteristic sensory in all fields without the addition of nitrites or nitrates.

Together with you, we integrate BITEC COTTO® individually into your production process.

BITEC COTTO® CULTURE



Benefits at a glance

- authentic taste and stable color
- clean label solution
- innovative technology with first-to-market advantage
- avoidance of a critical additive

The BITEC COTTO® culture induces characteristic aromatic taste and traditional look without adding nitrite or nitrate.

Cooked ham products

Product name	Product description	Dosage	Item No.
BITEC COTTO® KPW Food culture	<ul style="list-style-type: none"> • for usage with products of the COTTO principle • induces characteristic taste and appearance • for cooked ham and bacon 	75 g for 100 kg meat 375 g in 100 kg brine at 20 % injection	279122
Top Cotto Prosciutto Preparation for the production of cooked ham	<ul style="list-style-type: none"> • for usage with BITEC COTTO® KPW • mildly aromatic, meaty mixture • E301, E450, E451 • induces characteristic taste and appearance • to be processed with cooking salt • for cooked ham and bacon 	9.2 kg in 100 kg brine at 20 % injection	M281366*

Cooked sausage products

BITEC COTTO® BW Food culture	<ul style="list-style-type: none"> • for usage with products of the COTTO principle • induces characteristic taste and color • for cooked sausages (cold cuts and frankfurter) 	25 g for 100 kg mass	278019
Top Cotto BW Preparation for the production of cooked sausages	<ul style="list-style-type: none"> • for usage with BITEC COTTO® BW • mildly aromatic mixture • E300, E450 • induces texture, basic taste and appearance • seasoning must be added additionally • to be processed with cooking salt • for cooked sausages (cold cuts and frankfurter) 	8.5 g per kg mass	M278679*

* Product not in stock, observe minimum order quantities