

B-2 SafePro[®]

Product Information

Version: 1 PI GLOB EN 06-02-2015

Range	The SafePro [®] range covers a series of specially developed cultures for application in a variety of meat products. These cultures help develop a positive eco-system that will improve food safety and/or potentially extend shelf life.		
Description	B-2 is a single strain meat culture for cooked or cured meat products. The strain in the culture is able to suppress growth of spoilage and pathogenic bacteria such as indigenous lactic acid bacteria and <i>Listeria monocytogenes</i> . The strain in the culture grows within a wide temperature range down to 4°C (39°F) and survives freezing.		
Taxonomy	Lactobacillus sakei		
Application	<p>Usage</p> <p>B-2 is recommended for cooked or cured meat products that are vacuum-packed or packed in modified atmosphere (MAP).</p> <p>The culture does not ferment lactose and, consequently, if lactose is used as a filler the acid formation will be limited. The meat producer obtains the advantages of maintaining both product safety and sensory quality during shelf life.</p> <p>Dosage</p> <p>25g for 200kg</p> <p>Directions for use</p> <p>Sliced cooked ham and emulsion sausages: The culture is applied by spraying a culture suspension onto the surface after cooking.</p> <p>Fresh cured sausages and spreadable sausages: The culture is added directly to the chopper together with the dry ingredients.</p> <p>Raw cured meat products: The culture is added directly to the brine.</p>		
Physical Properties	Color:	Off-white to brownish	
	Form:	Powder, ground	
	Solubility:	Water soluble suspension	
Packaging	Material No:	Size	Type
	501116	50X25 g	Pouch(es) in box
Storage and handling	Temperature:	< -17 °C / < 1 °F	
	Conditions:	Dry	
Transport	Shipment at ambient temperature.		
Ingredients	Sucrose, Culture, Silicon dioxide E551		
Shelf life	<p>For freeze-dried cultures at least 18 months when stored according to recommendations.</p> <p>When stored at +5°C/ 41°F the shelf life is max. 6 weeks.</p>		

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Technical Data

Physiological data

Culture composition	<i>Lactobacillus sakei</i>
Growth temperature Opt/max/min	25°C/40°C/2°C (77°F/104°F/36°F)
Salt limit	6% salt-in-water. Survives in higher salt-in-water concentrations
Characteristics	Facultative anaerobic L(+)-lactic acid producing
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.

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.

Labeling

Suggested labeling “starter culture” or “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: Certified

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* B-2 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 B-2 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.

* 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.

Allergen Information

List of common allergens in accordance with the US Food Allergen Labeling and Consumer Protection Act of 2004 (FALCPA) and EU Regulation 2011/1169/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 Regulation 2011/1169/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 ₂	No

* Please consult the EU Regulation 2011/1169 Annex II for a legal definition of common allergens, see European Union law at: www.eur-lex.europa.eu