



Safe

Listeria Protection



Product information listeria protection with M-CULTURE® 3100 SSL, as of 06|2018

M-CULTURE® SAFE 3100 SSL

Protection cultures are especially designed products which are adapted for protection against pathogenic microorganisms (e.g. Listeria).

According to law, legislation requires that the Listeria cell count does not exceed the limit value of 100 cfu/g during the whole shelf life of the product. Products which promote listerial growth are subject to stricter regulations. If no satisfying proof exists for the competent authority that the product does not exceed the limit value of 100 cfu/g during its whole shelf life, the zero tolerance limit is valid. If there is proof to the satisfaction of the competent authority, e.g. an existing challenge test, the limit value of 100 cfu/g is valid.

Meat Cracks Technologie GmbH offers its customers especially designed M-CULTURE® protection cultures which guarantee maximum product safety. Our experienced Meat Cracks technologists will be glad to provide further information.



The most important at a glance

Art.-Nr.	Product	Composition	Product information	Packaging
44.00374	M-CULTURE® Safe 3100 SSL	<ul style="list-style-type: none"> • Staph xylosus • Staph carnosus • Lc lactis • Lb plantarum • Lb curvatus • K varians 	for all types of sliceable (and in combination with Meat Safe MC-RE-200 for all types of spreadable raw sausages too), requiring an outstanding protection against all product relevant Listeria strains and a mild acidification <i>Protection strains: Lb. plantarum, Lb. curvatus</i>	20 g (for 100 kg Meat) <i>upon request also available in customized packaging</i>

Curious?

Your personal Meat Cracks expert will be glad to provide further information without any obligation.

