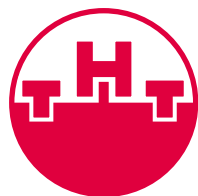


YOUR MAGIC INGREDIENT

BEL'MEAT[®]

*Starter cultures for
meat products*



THE SCIENCE OF LACTIC FERMENTS

BEL'MEAT®

Starter cultures for meat products

Bel'Meat is THT's range of starters cultures for meat industry. Bel'Meat products are specifically designed to improve flavour, increase safety and develop texture.

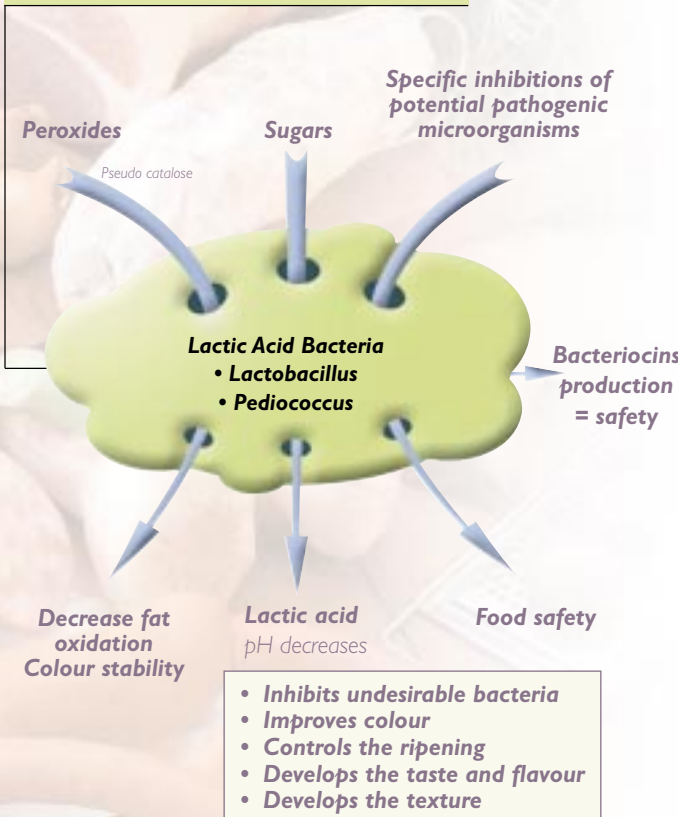
What is a starter ?

Starter cultures are preparations of living micro-organisms used to facilitate fermentation. In meat products, two main types of micro-organisms are used: Lactic Acid Bacteria and Micrococcaceae.

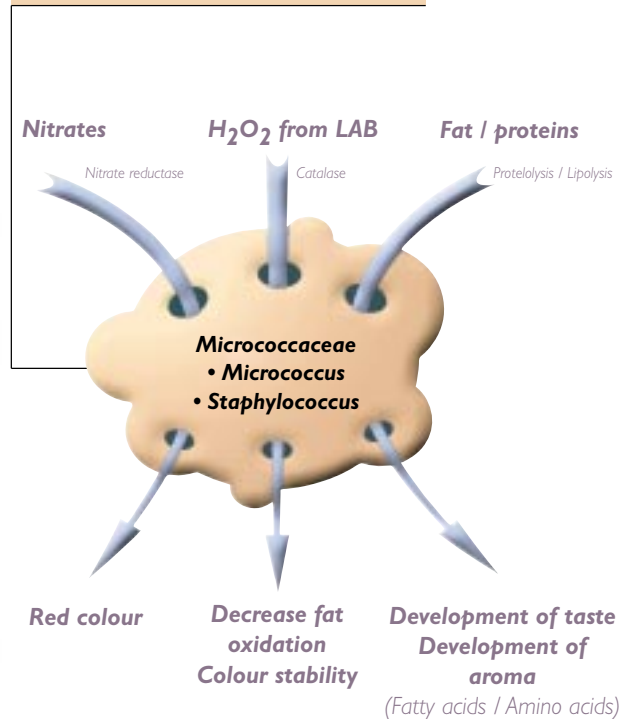
The use of starter cultures : advantages

- Acidification contributes to the inhibition of pathogenic flora, texture and taste.
- Decomposition of nitrates and nitrites allows colour stability.
- Aroma formation arises out of the controlled metabolism of the bacteria.
- Stability of product is extended by the action of the catalase produced by the starter culture.

Lactic Acid Bacteria functionality



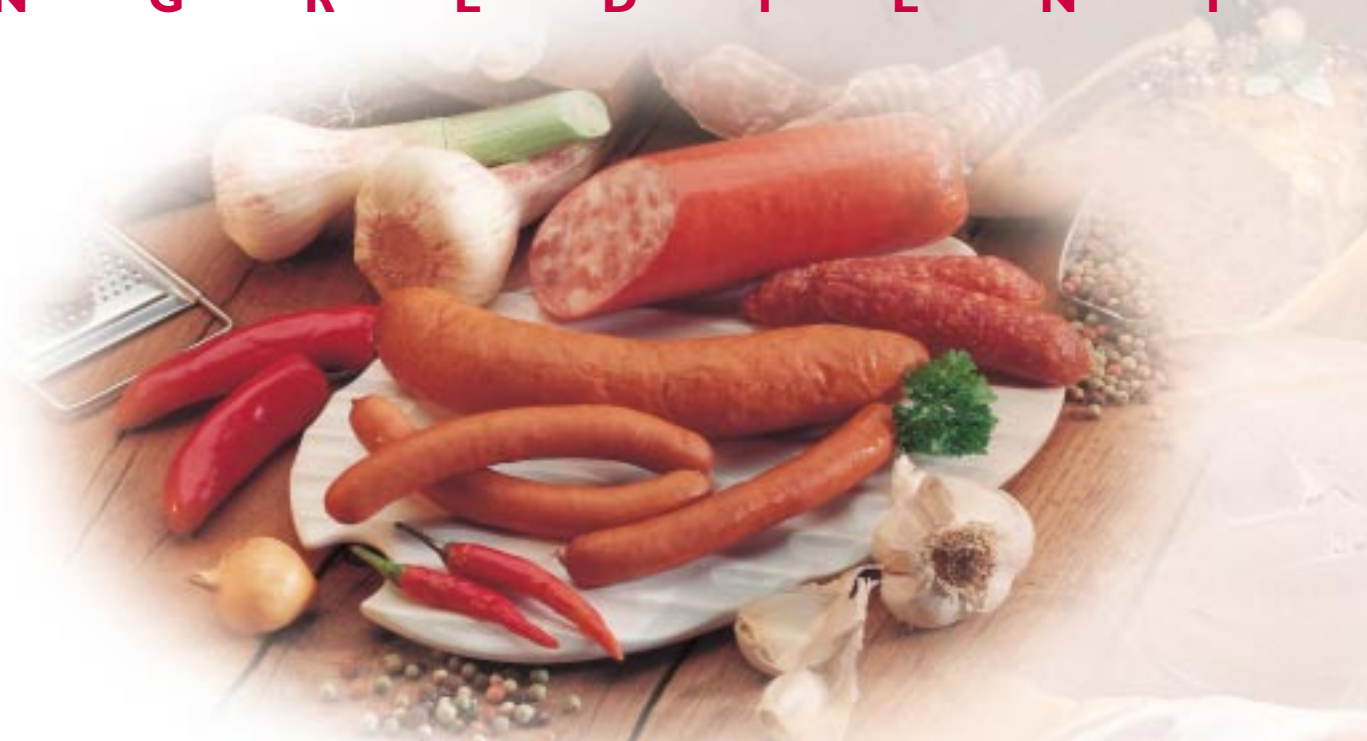
Micrococcaceae functionality



THT: producer of starter cultures



During starter production, strict process control guarantees the microbiological and functional quality of the freeze-dried culture. Dried starter cultures have a high stability during storage. THT select strains with particular functionalities. Selected strains are then tested in the product application before being transferred into production.



Applications

Different types of strains are combined in starter cultures in order to achieve optimal synergies.

The choice of starter is related to the application and the process.

• Dried sausages

(salamis, chorizo, spreadable sausages, ...)

The main functions of starter cultures in dried sausages are:

- Acidification (food safety, texture, preservation, taste)
- Aroma development (proteolysis, lipolysis)
- Stabilization of colour
- Prevention of rancidity

• Fresh meat/sausages

Functions of starter cultures used in fresh meat:

- Increased shelf life
- Food safety (inhibition of potential pathogenic micro-organisms)
- Development of taste
- Prevention of deterioration of appearance

• Cooked hams

Function of starter cultures used in cooked hams:

- Better control of the meat quality
- Flavour development (lipolysis, proteolysis)
- Stabilization of colour
- Homogeneous colour
- Prevention of rancidity
- Increased tenderness.



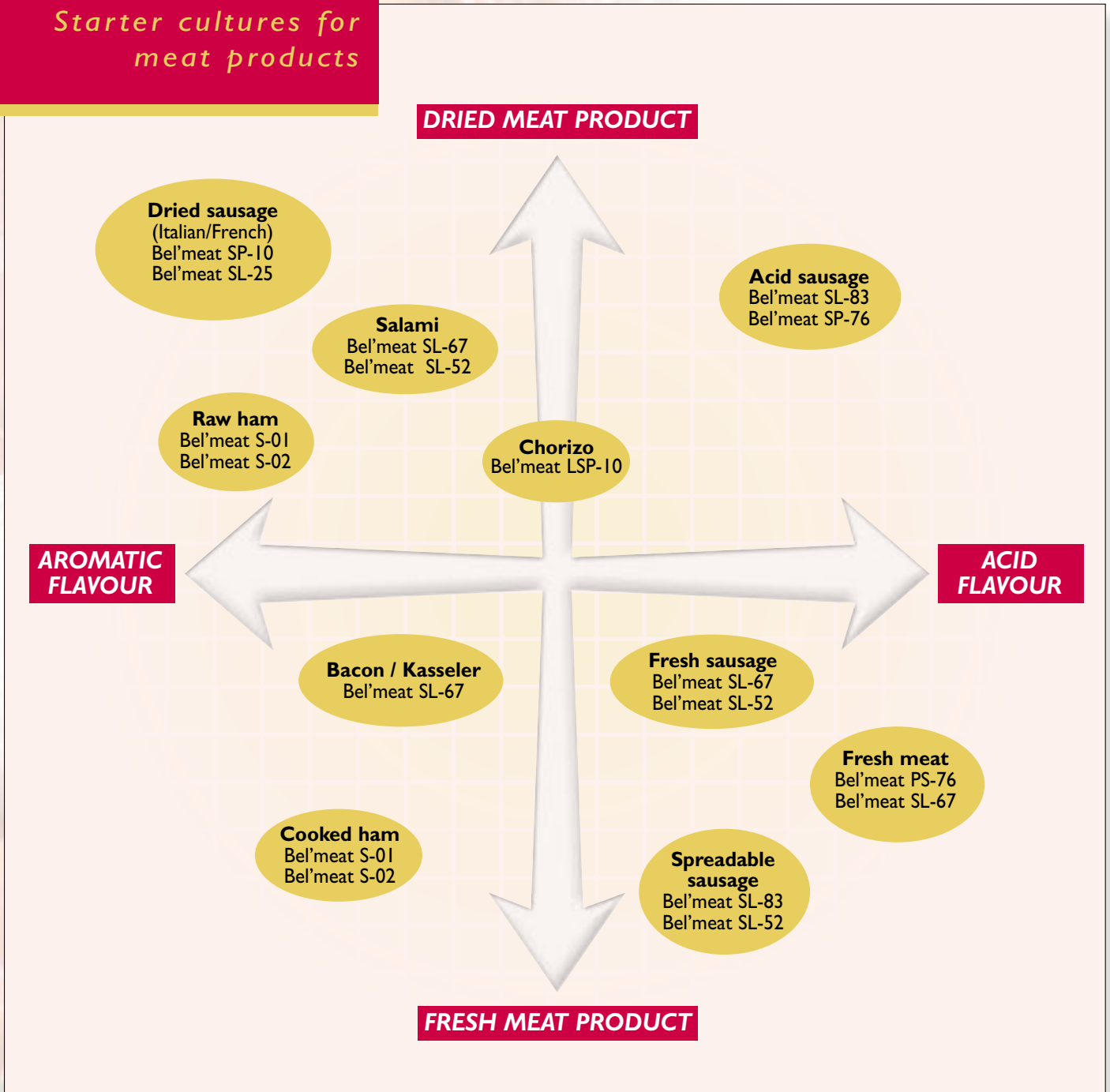
The Bel'Meat range

Ferments	Acidity rate	Contribution to flavour	Effect on colour stability	Rate of texturization
Bel'meat S-01	-	+++	++++	+
Bel'meat S-02	-	++++	+++	+
Bel'meat LSP-10	++	++	++	++
Bel'meat SP-10	+	+++	+++	+
Bel'meat SL-25	++	+++	+++	++
Bel'meat SL-52	+++	+++	+++	+++
Bel'meat SL-67	+++	++	++	+++
Bel'meat PS-76	++++	++	++	++++
Bel'meat SL-83	++++	+++	+++	++++

BEL'MEAT®

Starter cultures for meat products

Our product range is adapted to a wide meat product diversity.



THT, as an innovative supplier, proposes "tailor made" starters for your applications. Our specialists are available for you if you have a particular demand.



THE SCIENCE OF LACTIC FERMENTS

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