



Master Butchers Co-operative LTD established 1905

Ph (08) 8417 6000

# MBL Smallgoods Cultures

Code	Product	Description
326462	FRM-7 Meat Culture 25g	Imparts a flavour typical of German salami such as Westphalia salami. A clear lactic acid taste, good colour formation and mild aroma, fast acting for a shorter production time.
326447	T-SPX Meat Culture 25g	Imparts a relatively mild acidification, good colour formation and stability with a round and mild flavour typical of South European salamis. Suitable for smoked or molded slow fermented sausages.
326454	F1 Meat Culture 25g	Similar features to T-SPX but faster in PH drop, suitable for shorter production times.
326844	Bactoferm 600 Meat Culture (mold) 25g	Designed for surface mold inoculation for faster and more uniform mold coverage. Traditional white coverage for Southern European style sausages such as Italian salami and particularly recommended for sausages dried at low temperature and/or low humidity.



Phone (08) 8417 6000  
 Fax (08) 8417 6001  
 www.mblsa.com.au  
 Email orders@mblsa.com.au