LALLEMAND

LALLEMAND SPECIALTY CULTURES

MEAT CULTURES PORTFOLIO

LALCULT® Carne : Cultures to deliver acidification, color and flavor enhancement

(All these products contribute to the control of undesirable flora)

ACIDIFICATION SPEED

Product name	Culture type	Applications	Key features
Ultra-fast to fast acidification, color and flavor enhancement			
Ultra Fast UF4	*Lactobacillus, Staphylococcus*	Chorizo, Danish-style, snacking, discount	• Good compromise between stable color, flavor and product safety • Delivers a soft small-diameter product
SPACXH 6	*Lactobacillus, Staphylococcus, Pediococcus*, Yeast	All	• Complex flavor profile with de-acidification performance
PYMG 6	*Lactobacillus, Staphylococcus*	All	• Delivers a beautiful red color • Produces a rich Mediterranean-style flavor with mild acid taste
XCSP 450	*Lactobacillus, Staphylococcus*	All	• Provides strong, hard texture • Moderate mild acid notes and strong color development
CXUP	*Lactobacillus, Staphylococcus*	Chorizo, Danish-style, snacking, discount	• Good compromise between stable color, flavor and product safety • Delivers a soft small-diameter product
PYMG2	*Lactobacillus, Staphylococcus*	All	• Delivers a beautiful red color • Produces a rich Mediterranean-style flavor with mild acid taste
CXAC3	*Lactobacillus, Staphylococcus*	All	• Delivers a beautiful red color • Produces a Mediterranean-style flavor with mild acid taste
CXSP	*Lactobacillus, Staphylococcus, Pediococcus*	All	• Delivers a beautiful red color • Produces a Nordic–style flavor with moderate acid taste
Medium acidification, color and flavor enhancement			
XS 344	*Lactobacillus, Staphylococcus*	Traditional and premium dry sausages	• Mediterranean flavor profiles (Bellota, spanish Ham)
Flavor Start D306	*Lactobacillus, Staphylococcus, Geotrichum*	Traditional dry sausages	• Produces a unique and complex flavor profile in a shorter time
GY2	*Lactobacillus, Staphylococcus*	All	• Delivers a stable and intense red color • Produces a very traditional Mediterranean-style flavor
CAX28	*Lactobacillus, Staphylococcus*	All	• Delivers a stable and intense red color • Produces a very traditional Mediterranean-style flavor
Flavor Start P 255 S	*Lactobacillus, Staphylococcus*, Yeast	Traditional dry sausages	• Produces a traditional Mediterranean-style flavor • Delivers a stable color
S55	*Lactobacillus, Staphylococcus*	All	• Produces a traditional Mediterranean-style flavor • Delivers a stable color
Slow acidification, color and flavor enhancement			
S442	*Lactobacillus, Staphylococcus*	All Coppa, Pancetta	• Delivers a beautiful red color • Greatly enhances flavor
C82	*Lactobacillus, Staphylococcus*	Traditional dry sausages	• Delivers a beautiful red color • Greatly enhances flavor
L55	*Lactobacillus, Staphylococcus*	All Coppa, Pancetta	• Delivers a beautiful red color • Greatly enhances flavor
MPX	*Staphylococcus, Pediococcus*	Traditional Italian-style	• Delivers a beautiful red color • Greatly enhances flavor

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Product name	Culture type	Applications	Key features
C100 X100	*Staphylococcus*	All Coppa, Pancetta	• Nitrate & nitrite reductase activity • Reduces gas-producing contamination • Often added with lactic starter

LALCULT® Carne : Cultures to deliver color protection

(Color protection in fresh sausages is also achieved using CAX28 and GY2)

Product name	Culture type	Applications	Key features
MDL172	*Lactobacillus, Staphylococcus, Pediococcus*	Fresh sausages, dry ham	• Contributes to the control of certain pathogenic germs

LALCULT® Superficie : Cultures to deliver surface aspect and flavor

(All these products contribute to the control of undesirable flora)

Product name	Culture type	Applications	Key features
PV7.1	*Penicillium nalgiovensis*	Dry fermented sausages and ham	• Delivers a white and short covering. Fast development • Produces a traditional Mediterranean-style flavor
PS521			• Delivers a white and very short covering • Produces a traditional Mediterranean-style flavor
PNC110	*Penicillium nalgiovensis* and *candidum*		• Delivers a white and velvety covering • Produces a traditional Mediterranean-style flavor
PC PSM2	*Penicillium candidum*		• Contributes to the control of Mucor • Delivers a white and velvety covering • To be used pure or in combination with PV7.1 or PS521
PC TN			• Delivers a white and velvety covering • Produces a traditional Iberican-style flavor

LALCULT® Protect : Cultures to deliver bioprotection properties

Product name	Culture type	Applications	Key features
Peperoni HT-01	*Pediococcus acidilactici*	High temperature fermentation 30 – 48°C	• Contributes to the control of undesirable flora • Delivers quick acidification
SAX-01	*Lactobacillus, Pediococcus, Staphylococcus, Yeast*	All very quick fermented products	• Strong texture • Very quick pH decrease at 18-28°C • Good color development and reduced oxidation
Cure+	*Staphylococcus*	All cured products	• Increased color formation • Mild flavor (sweet, fruity, covering salt flavor) • Softening of the meat fibers • Reduced oxidation – increased fat and color stability • Control of microflora and reduced development of surface contaminations (OTA producer)

MADE IN FRANCE

GMO FREE

Clean Label

VEGAN

* Except MDL172

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