

CULTURES TASTE TECHNOLOGY®  
MADE IN GERMANY



# CONTRACT FERMENTATION

Microbiological expertise  
for individual, sustainable and  
innovative solutions.



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/Veggie & Fresh /Fish



# ABOUT US

M FOOD GROUP® offers excellent microbiological expertise and comprehensive biotechnological knowledge. Our considerable expertise enables us to find an individual solution for each of our customers.

Our customers rely on our excellent service, which also meets the highest quality requirements. Fundamental knowledge of starter cultures helps us to achieve target-oriented, sustainable and innovative results.

**WE KNOW  
WHAT YOU'RE TALKING  
ABOUT!**



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# CULTURES

“MADE IN GERMANY“

The heart of the technical equipment, the state-of-the-art plant for reproduction of microorganisms, is located in Mühlen, Lower Saxony. Here, starter- and protective cultures for the food industry are produced:

- Starter- and protective cultures for meat
- Cultures for dairy products such as yoghurt, milk and cheese
- Microorganisms for fish- and agricultural products like silages, probiotic food supplements, supplements for parodontosis- and tooth decay prophylaxis

Starter- and protective cultures can be produced kosher and halal.



# CONTRACT FERMENTATION

## ECONOMICAL, FAST & FLEXIBLE

Contract fermentation offers numerous possibilities, both for the customer and for M FOOD GROUP®. As a reliable partner with excellent microbiological expertise, we produce microorganisms and yeasts under aerobic and anaerobic conditions on your behalf using an economical approach. Since smaller quantities can be produced without any problems, you can use the opportunity of contract production for your development processes and outsource them from your daily business.

## ALL ADVANTAGES AT A GLANCE

- Speed and flexibility due to short decision paths and an economical approach
- Production of freeze-dried single and mixed strains (lyophilisates)
- End product can be provided as freeze-dried lyophilisate or in liquid form
- Production of microorganisms and yeasts under aerobic and anaerobic conditions

## WHICH INDUSTRIES CAN BE COVERED AMONG OTHERS?

Meat industry

Homeopathy

Protective cultures

Dairy industry

Food supplements

Silage additives

Probiotics

Biological filter systems

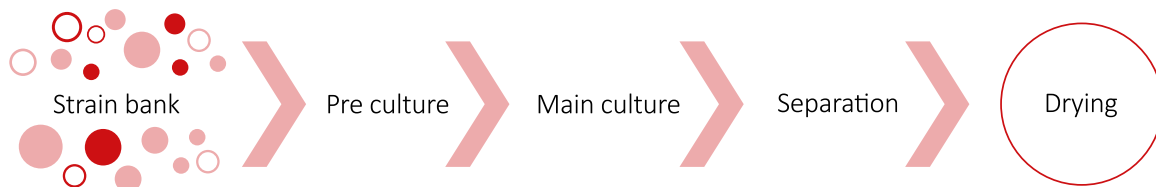
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## PRODUCTION AND PACKAGING OF CULTURE MIXTURES IN OUR OWN CLEAN ROOM

The culture mixtures are produced in the in-house cleanroom of Class 10. The most important working steps are carried out under laminar flow, which guarantees a completely safe production without any foreign germs. The product-protective mixing of pure strains to culture mixtures is carried out in a closed system.

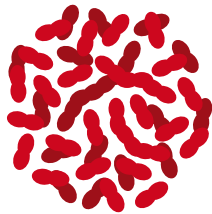
## THE PROCESS



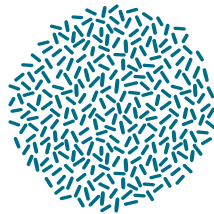
M FOOD GROUP<sup>®</sup> customers appreciate the company as reliable partner. Short decision paths allow very fast and agile response to customer requests.



LACTOBACILLUS



LACTOCOCCUS



PROPIONIBACTERIUM



STREPTOCOCCUS  
THERMOPHILUS



BIFIDOBACTERIUM



BULGARICUS



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