

CULTURES TASTE TECHNOLOGY®  
MADE IN GERMANY



TASTE TECHNOLOGY FOR **/Meat**

RAW SAUSAGE

We refine food.

# M-FERMENTIC® RAW SAUSAGES

Art.-No.	Name	Application	Description	Dosage
53.00270	<b>M-FERMENTIC® Classic</b>	Salami e.g. Caliber 45	<b>Combi product incl. seasoning, sugars and redening</b> – Seasoning: amongst other things pepper, coriander – Tailored to use with M-CULTURE® starter cultures – For use in bigger calibers, the additional use of M-FERMENTIC® Rowidex is recommended	9 g/kg
53.00271	<b>M-FERMENTIC® Garlic</b>	Salami e.g. Caliber 45	<b>Combi product incl. seasoning, sugars and redening</b> – Seasoning: amongst other things garlic, pepper, coriander – Tailored to use with M-CULTURE® starter cultures – For use in bigger calibers, the additional use of M-FERMENTIC® Rowidex is recommended	11 g/kg
53.00272	<b>M-FERMENTIC® Pepper</b>	Salami e.g. Caliber 45	<b>Combi product incl. seasoning, sugars and redening</b> – Seasoning: amongst other things pepper, coriander, allspice – Contains coarse pepper – Tailored to use with M-CULTURE® starter cultures – For use in bigger calibers, the additional use of M-FERMENTIC® Rowidex is recommended	11 g/kg
53.00273	<b>M-FERMENTIC® Peperoni</b>	Salami e.g. Caliber 45	<b>Combi product incl. seasoning, sugars and redening</b> – Seasoning amongst other things chili, paprika, pepper – Tailored to use with M-CULTURE® starter cultures – For use in bigger calibers, the additional use of M-FERMENTIC® Rowidex is recommended	12 g/kg
53.00754	<b>M-FERMENTIC® Mediterran</b>	Salami e.g. Caliber 45	<b>Combi product incl. seasoning, sugars and redening</b> – Seasoning: amongst other things pepper, coriander, air dried flavour – Contains flavours – Tailored to use with M-CULTURE® starter cultures – For use in bigger calibers, the additional use of M-FERMENTIC® Rowidex is recommended	10 g/kg
53.00600	<b>M-FERMENTIC® Hähnchen-salami</b>	Salami e.g. Caliber 45, especially chicken salami	<b>Combi product incl. seasoning, sugars and redening</b> – Seasoning: amongst other things garlic, pepper, onion – Contains flavours and glutamate – Tailored to use with M-CULTURE® starter cultures – For use in bigger calibers, the additional use of M-FERMENTIC® Rowidex is recommended	13 g/kg
53.00755	<b>M-FERMENTIC® Pizza Classic</b>	Pizzasalami, e.g. Caliber 45	<b>Combi product incl. seasoning, sugars and redening</b> – Seasoning: amongst other things coriander, pepper, onion – incl. rosemary extract for improvement of fat stability – Tailored to use with M-CULTURE® starter cultures – For use in bigger calibers the additional use of M-FERMENTIC® Rowidex is recommended	11 g/kg
53.00756	<b>M-FERMENTIC® Pizza PEP</b>	Pizzapeperoni e.g. Caliber 45	<b>Combi product incl. seasoning, sugars and redening</b> – Seasoning: amongst other things paprika, chili, pepper – incl. rosemary extract for improvement of fat stability – Tailored to use with M-CULTURE® starter cultures – For use in bigger calibers the additional use of M-FERMENTIC® Rowidex is recommended	18 g/kg
53.00750	<b>M-FERMENTIC® LowSalt Salami 1607</b>	Raw sausages salt-/sodium-reduced, e.g. Caliber 45	<b>Suitable for various raw sausage products</b> – Allows sodium reduction by approx. 25 % – Contains, seasoning, reddening, sugars and salt substitutes – 19,5 g/kg nitrite curing salt must be added separately – Seasoning: amongst other things pepper, coriander, garlic – Contains flavours – Tailored to use with M-CULTURE® starter cultures	17 g/kg



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53.00757	<b>M-FERMENTIC® Mini Classic</b>	Minisalami/ Sticksalami	<b>Combi product incl. seasoning, sugars and redening</b> – Tailored to use with M-CULTURE® starter cultures – Seasoning: amongst other things pepper, ginger, garlic	10 g/kg
53.00758	<b>M-FERMENTIC® Pfefferbeißer</b>	Pfefferbeißer	<b>Combi product incl. seasoning, sugars and redening</b> – Seasoning: amongst other things pepper, ginger – Contains coarse pepper – Tailored to use with M-CULTURE® starter cultures	10 g/kg
53.00759	<b>M-FERMENTIC® Mettenden</b>	Mettwurst	<b>Combi product incl. seasoning, sugars and redening</b> – Seasoning: amongst other things pepper, lovage – Tailored to use with M-CULTURE® starter cultures	6 g/kg
53.00060	<b>M-FERMENTIC® Streichwurst fein</b>	Tea sausage spread/ Spreadable Mettwurst fine	<b>Combi product incl. seasoning, sugars and redening</b> – Seasoning: amongst other things pepper, lovage, rum flavour – Contains flavours – Tailored to use with M-CULTURE® starter cultures	10 g/kg
53.00061	<b>M-FERMENTIC® Streichwurst grob</b>	Tea sausage spread/ Spreadable Mettwurst coarse	<b>Combi product incl. seasoning, sugars and redening</b> – Seasoning: amongst other things pepper, garlic, paprika, smoke – Contains flavours – Tailored to use with M-CULTURE® starter cultures	6 g/kg
53.00067	<b>M-FERMENTIC® Zwiebelmett</b>	Zwiebelmett- wurst	<b>Combiprodukt inkl. Würzung und Umrötung</b> – Part of the Zwiebelmettwurst system solution: M-FERMENTIC® Zwiebelmett + M-CULTURE® Safe 3100 + M-SAFE® MC-RE 200 + M-SAFE® Permeat Z – Seasoning: onion, pepper, nutmeg – Contains flavours	15 g/kg
53.00760	<b>M-FERMENTIC® Rowidex</b>	Maturing mixture/ Reddening in raw sausages	<b>Maturing mixture with sugars and reddening</b> – For fast maturing and stable curing colour – Tailored to use with M-CULTURE® starter cultures	2,5–8 g/kg depending on use
53.00761	<b>M-FERMENTIC® Booster</b>	Maturing mixture/ Firmness in raw sausages	<b>Fermentation aid for fast and even drying</b> – Contains cellulosic fibres for consistent transport of water from the inside of the Salami to the surface – Fast and even drying of the raw sausage without the risk of dry edges – Raw sausage can be sliced earlier and shows overall improved gel formation and firmness	5 g/kg
10.00001	<b>M-FERMENTIC® Pro 100</b>	Maturing mixture/ Firmness in raw sausages	<b>Fermentation aid for faster gel formation and improved sliceability</b> – Contains cellulosic fibres and animal proteins ensuring significantly faster and stronger gel formation – Sliceability of the raw sausage can be achieved at comparably low drying losses	10 g/kg
53.00310	<b>M-FERMENTIC® White-Ex II</b>	White surface, raw sausages	<b>Functional mixture against white surfaces:</b> – prevents from Mg-Di-Lactate-salting out on the surface of raw sausages	5–7,5 g/kg

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