

CULTURES TASTE TECHNOLOGY®
MADE IN GERMANY



CULTURES TASTE TECHNOLOGY FOR /Meat



Module's®
ItalianLine

We refine food.

Italian cuisine stands out for its diverse regional influences.

"MILANO SALAMI"

The delicious Milano salami is undoubtedly a classic among Italian salamis. It is a mild, finely ground premium salami made of lean pork meat, beef, pork fat, salt and selected spices.

"ROMA SALAMI"

The Roma salami has an incomparable natural flavour. This typical variety from Rome is made of lean, very finely ground pork finished with a touch of pork fat.

"CACCIATORE SALAMI"

As the word 'Cacciatore' (hunter, in English) suggests, this flavourful "hunter's sausage" is the traditional snack of hunters and shepherds. This small, medium-ground salami is covered in white mould and air-dried.

"FELINO SALAMI"

The famous Felino salami originally comes from the place of the same name and has a centuries-old history. It is one of the most popular Italian sausage varieties and contains lean meat and fat from selected pork breeds.

"FINOCCHIONA SALAMI"

The Tuscan Finocchiona variety owes its name to the Italian word 'finocchio', or fennel, the aroma of which lends it a delicate but at the same time delicious seasoning.

"CALABRESE SALAMI"

The original Italian Calabrese is made of pork and flavoured with Mediterranean spices, typically coarsely-ground pepper and red chillies. A zesty-spiced classic from southern Italy.



In 2010, Italian cuisines was included on the UNESCO list of intangible cultural heritage of humanity.

"CATANIA SALAMI"

This hot spicy salami comes from the province of the same name in the western region of the sunny island of Sicilia and it gets its zesty notes from spicy peppers and crushed black pepper.

"SPIANATA SALAMI"

The Spianata variety stands out for its zesty natural aroma and flat rectangular shape. With its coarse to medium-ground structure and red to rust-brown colour, the mere sight of this sausage makes one's mouth water.

"VENTRICINA SALAMI"

The white, often spreadable, Venticina variety stems from the Italian word 'ventre' (or belly) because pork stomach is also used as the sausage casing. This coarsely ground salami gets its balanced savoury flavour from carefully selected spices.

"TARTUFO SALAMI"

The intense, spiced Tartufo salami has very fine truffle mixed in, giving it its satisfying and unmistakably distinctive flavour. The pork meat combined with truffle and choice spices leads to an authentic culinary delight.

"SOPPRESSA SALAMI" & "SOPPRESSATA SALAMI"

Soppresa is considered the king of Italian salamis, and therefore it is made from only the best cuts of pork. Due to its unique length and thickness, Soppresa and Soppressata traditionally require a very long ageing time of up to 15 months or more. This first-class salami is characterised by its distinctive tenderness and pungent aroma.



M-FERMENTIC® ROHWURST



Art.-No.	Name	Group	Application	Description	Dosage
53.00760	M-FERMENTIC® Rowidex	Raw sausage	Ageing compound/ Reddening in raw sausage	Ageing mixture with sugars and reddening agents – for rapid ageing and stable curing colour – tailored for use with M-CULTURE® starter cultures	2–8 g/kg depending on use
53.04000	M-FERMENTIC® Rowidex Italia	Raw sausage	Ageing compound/ Reddening in raw sausage	Ageing mixture with sugars and reddening agents – With lactose and whey powder for typical aroma – For slow ageing and stable curing colour – Tailored for use with M-CULTURE® starter cultures	10–16 g/kg depending on use
53.03518	M-FERMENTIC® Permeate whey powder	Raw sausage	Salami	Whey powder for individual adjustment of typical Italian taste	5–10 g/kg depending on use
53.00761	M-FERMENTIC® Booster	Raw sausage	Ageing compound/ Firmness in raw sausage	Fermentation aid for fast and even drying – Contains fibres for consistent transfer of water from the inside of the salami to the surface – Raw sausage can be dried faster and more evenly without the risk of dry edges – Raw sausage can be sliced sooner and shows overall enhanced gel formation and firmness	5 – 6 g/kg
53.01876	M-FERMENTIC® Booster Italia	Raw sausage	Ageing compound/ Firmness in raw sausage	Fermentation aid for fast and even drying with Italian flavour profile – Contains fibres for consistent transfer of water from the inside of the salami to the surface – Raw sausage can be dried faster and more evenly without the risk of dry edges – Raw sausage can be sliced sooner and shows overall enhanced gel formation and firmness – Contains flavouring	5–6 g/kg
53.04001	M-FERMENTIC® Milano 07 Golden Spice Italia	Raw sausage	Salami	Spice compound for use with M-FERMENTIC® Rowidex Italia or M-FERMENTIC® Rowidex and if necessary, M-FERMENTIC® Booster Italia or M-FERMENTIC® Booster – Tailored for use with M-CULTURE® starter cultures – Seasoning: Pepper, garlic, coriander, among others – Contains flavouring	7 g/kg
53.04002	M-FERMENTIC® Roma 06 Golden Spice Italia	Raw sausage	Salami	Spice compound for use with M-FERMENTIC® Rowidex Italia or M-FERMENTIC® Rowidex and if necessary, M-FERMENTIC® Booster Italia or M-FERMENTIC® Booster – Tailored for use with M-CULTURE® starter cultures – Seasoning: Pepper, garlic, coriander, among others – Contains flavouring	6 g/kg
53.04003	M-FERMENTIC® Cacciatore 13 Golden Spice Italia	Raw sausage	Salami	Spice compound for use with M-FERMENTIC® Rowidex Italia or M-FERMENTIC® Rowidex and if necessary, M-FERMENTIC® Booster Italia or M-FERMENTIC® Booster – Tailored for use with M-CULTURE® starter cultures – Seasoning: Paprika, pepper, among others – Contains coarse pepper	13 g/kg
53.04004	M-FERMENTIC® Catania 13 Golden Spice Italia	Raw sausage	Salami	Spice compound for use with M-FERMENTIC® Rowidex Italia or M-FERMENTIC® Rowidex and if necessary, M-FERMENTIC® Booster Italia or M-FERMENTIC® Booster – Tailored for use with M-CULTURE® starter cultures – Seasoning: Spicy paprika, pepper, nutmeg, among others – Contains coarse pepper	13 g/kg



Art.-No.	Name	Group	Application	Description	Dosage
53.04005	M-FERMENTIC® Ventricina 11 Golden Spice Italia	Raw sausage	Salami	Spice compound for use with M-FERMENTIC® Rowidex Italia or M-FERMENTIC® Rowidex and if necessary, M-FERMENTIC® Booster Italia or M-FERMENTIC® Booster – Tailored for use with M-CULTURE® starter cultures – Seasoning: Spicy paprika, chili, pepper, among others – Contains coarse pepper	11 g/kg
53.04006	M-FERMENTIC® Calabrese 14 Golden Spice Italia	Raw sausage	Salami	Spice compound for use with M-FERMENTIC® Rowidex Italia or M-FERMENTIC® Rowidex and if necessary, M-FERMENTIC® Booster Italia or M-FERMENTIC® Booster – Tailored for use with M-CULTURE® starter cultures – Seasoning: Chili, paprika, pepper, among others – Contains coarse pepper	14 g/kg
53.04007	M-FERMENTIC® Felino 07 Golden Spice Italia	Raw sausage	Salami	Spice compound for use with M-FERMENTIC® Rowidex Italia or M-FERMENTIC® Rowidex and if necessary, M-FERMENTIC® Booster Italia or M-FERMENTIC® Booster – Tailored for use with M-CULTURE® starter cultures – Seasoning: Garlic, pepper, coriander, among others – Contains flavouring	7 g/kg
53.04008	M-FERMENTIC® Felino Pepe 08 Golden Spice Italia	Raw sausage	Salami	Spice compound for use with M-FERMENTIC® Rowidex Italia or M-FERMENTIC® Rowidex and if necessary, M-FERMENTIC® Booster Italia or M-FERMENTIC® Booster – Tailored for use with M-CULTURE® starter cultures – Seasoning: Garlic, pepper, coriander, among others – Contains coarse pepper	8 g/kg
53.04009	M-FERMENTIC® Finocchiona 08 Golden Spice Italia	Raw sausage	Salami	Spice compound for use with M-FERMENTIC® Rowidex Italia or M-FERMENTIC® Rowidex and if necessary, M-FERMENTIC® Booster Italia or M-FERMENTIC® Booster – Tailored for use with M-CULTURE® starter cultures – Seasoning: Fennel, pepper, garlic, among others – Contains coarse pepper	8 g/kg
53.04010	M-FERMENTIC® Soppressa 08 Golden Spice Italia	Raw sausage	Salami	Spice compound for use with M-FERMENTIC® Rowidex Italia or M-FERMENTIC® Rowidex and if necessary, M-FERMENTIC® Booster Italia or M-FERMENTIC® Booster – Tailored for use with M-CULTURE® starter cultures – Seasoning: Pepper, coriander, garlic, among others – Contains coarse pepper	8 g/kg
53.04011	M-FERMENTIC® Spianata 06 Golden Spice Italia	Raw sausage	Salami	Spice compound for use with M-FERMENTIC® Rowidex Italia or M-FERMENTIC® Rowidex and if necessary, M-FERMENTIC® Booster Italia or M-FERMENTIC® Booster – Tailored for use with M-CULTURE® starter cultures – Seasoning: Pepper, coriander, onion, among others – Contains flavouring	6 g/kg
53.04012	M-FERMENTIC® Tartufo 06 Golden Spice Italia	Raw sausage	Salami	Spice compound for use with M-FERMENTIC® Rowidex Italia or M-FERMENTIC® Rowidex and if necessary, M-FERMENTIC® Booster Italia or M-FERMENTIC® Booster – Tailored for use with M-CULTURE® starter cultures – Seasoning: Truffle, pepper, coriander, among others – Contains flavouring	6 g/kg



M-CURE®

RAW CURED PRODUCTS

Art.-No.	Name	Group	Application	Description	Dosage
25.03000	M-CURE® Raw Ham Basic for Golden Spice	Raw cured products	Ageing compound/Reddening in raw cured products	Ageing mixture with sugars and reddening agents – For rapid ageing and stable curing colour – Promotes complete reddening even in large muscle pieces, no colour defects at centre – Tailored for use with M-CULTURE® starter cultures	7 g/kg
25.03006	M-CURE® Prosciutto 03 Golden Spice Italia	Raw cured products	Raw ham	Spice compound for use with M-CURE® Raw Ham Basic for Golden Spice – Can be combined with starter cultures from the M-CULTURE® range for raw cured products – Seasonings include: Pepper, garlic – Contains flavouring	3 g/kg
25.03007	M-CURE® Pancetta 03 Golden Spice Italia	Raw cured products	Raw ham	Spice compound for use with M-CURE® Raw Ham Basic for Golden Spice – Can be combined with starter cultures from the M-CULTURE® range for raw cured products – Seasonings include: Pepper, juniper	3 g/kg
25.03008	M-CURE® Coppa 03 Golden Spice Italia	Raw cured products	Raw ham	Spice compound for use with M-CURE® Raw Ham Basic for Golden Spice – Can be combined with starter cultures from the M-CULTURE® range for raw cured products – Seasonings: Pepper, garlic, among others	3 g/kg
25.03009	M-CURE® Bresaola 04 Golden Spice Italia	Raw cured products	Raw ham	Spice compound for use with M-CURE® Raw Ham Basic for Golden Spice – Can be combined with starter cultures from the M-CULTURE® range for raw cured products – Seasonings: Coriander, pepper, among others	4 g/kg
25.00440	M-CURE® Prosciutto Combi	Raw cured products	Raw ham	Combi-compound for air-dried raw ham – Contains spices, reddening agents, sugar – Can be combined with starter cultures from the M-CULTURE® range for raw cured products – Promotes complete reddening even in large muscle pieces, no colour defects at centre – Seasoning: Pepper, juniper, among others	25 g/kg

"PROSCIUTTO"

There is a long tradition of air-dried raw ham in Italy. Each region or province has its own special ham. Prosciutto is a generic term for the different types of raw ham.

"PANCETTA"

Pancetta is flavourful air-dried pork belly. This uniquely mild, aromatic variety of pork can be used in cooking or eaten as is. The best-known variety of pancetta is made of rolled pork belly with a touch of finely spiced herbs to make it a true delicacy.

"COPPA"

Delicious coppa is made from pork neck and is salted and air-dried similar to pancetta. This delicacy is usually served in slices.

"BRESAOLA"

This air-dried Italian beef round is a true delight. To achieve this distinctive flavour, leg pieces are salted, then dried and aged. Bresaola is among the top delicacies that Italian cuisine has to offer.

*In vino Veritas:
For centuries, Italian
cooking has been one of
the most popular types of
cuisine in the world.*



cultures

M-CULTURE® STARTER- & PROTECTIVE CULTURES

Art.-No.	Name	Composition	Description	Dosage
44.00184	M-CULTURE® FA 30 IS	<ul style="list-style-type: none"> • <i>Lb. plantarum</i> • <i>Staph. xylosus</i> 	– For all types of sliceable raw sausages requiring fast acidification at low temperatures and a typical flavour, as well as stable reddening	20 g/100 kg
43.40070	M-CULTURE® FA 20-100	<ul style="list-style-type: none"> • <i>Lb. sakei</i> • <i>K. salsaicia</i> 	<ul style="list-style-type: none"> – For raw sausage with fast, mild acidification and a balanced flavour profile – The perfect culture for rapidly aged raw sausages 	20 g/100 kg
44.00079	M-CULTURE® SA 28-100	<ul style="list-style-type: none"> • <i>Lb. plantarum</i> • <i>Staph. carnosus</i> • <i>Staph. xylosus</i> 	– For raw sausages and raw ham requiring mild acidification and a strong flavour	20 g/100 kg
43.07000	M-CULTURE® RS 49-FM	<ul style="list-style-type: none"> • <i>Lb. sakei</i> • <i>K. salsaicia</i> • <i>Lb. plantarum</i> • <i>Db. hansenii</i> 	<ul style="list-style-type: none"> – For mildly acidified raw sausages and raw ham – Intense air-dried Italian salami fragrance, even without use of flavourings 	100 g/100 kg
44.00281	M-CULTURE® OR 15	<ul style="list-style-type: none"> • <i>P. nalgiovensis</i> • <i>P. candidum</i> 	<ul style="list-style-type: none"> – For even growth of mould on the surface – Aids in generation of an intense cured flavour – For dipping and spraying 	50 g/50 l



With M FOOD GROUP® M-CULTURE® starter and protective cultures, users stay on the safe side. They ensure the best fermentation results when processing raw sausage or raw cured products, promote excellent sensory qualities and ensure optimal product safety.



M-BRINE®

COOKED CURED PRODUCTS

Art.-No.	Name	Group	Application	Description	Dosage
20.00680	M-BRINE® Prosciutto Cotto Combi	Cooked cured products	Prosciutto Cotto	Injection agent for traditional Italian Prosciutto Cotto – Combi-compound with basic technology and flavour – Typical balanced seasoning	1,5 % in finished product

M-CUT® BOILED SAUSAGE

Art.-No.	Name	Group	Application	Description	Dosage
51.01060	M-CUT® Mortadella Italia Combi	Boiled sausage	Mortadella	Combi-product containing seasoning, reddening agent and phosphate-based cutter processing aids – Seasoning: Pepper, nutmeg, among others – Contains flavouring	10 g/kg

M-TEC® TECHNOLOGY

Art.-No.	Name	Group	Application	Description	Dosage
10.00408	M-TEC® Dry Prosciutto Cotto	Cooked cured products	Cooked ham	Injection agent for enhanced water binding capacity – The combination of hydrocolloids and phosphates ensures excellent water binding and counteracts potential syneresis – As a purely technological injection agent, it is to be used with M-BRINE® Prosciutto Cotto Combi	2 % in finished product



Module's® THE MODULAR SYSTEM





MAXIMUM FLEXIBILITY

- when it comes to combining flavour and calibre
- in production by using raw materials with “on top” flavour compounds
- to allow for specific demands related to production



MAXIMUM COMPATIBILITY

- because all the products come from a single source
- because all the individual Modules are perfectly compatible, especially our cultures



MAXIMUM SAFETY

- through balanced products
- thanks to consistent quality, even when the flavour characteristics differ, because the sugar content is precisely adjusted

OVERVIEW MFOOD GROUP MODULE'S

SALAMI

BasicLine

SALAMI

ItalianLine

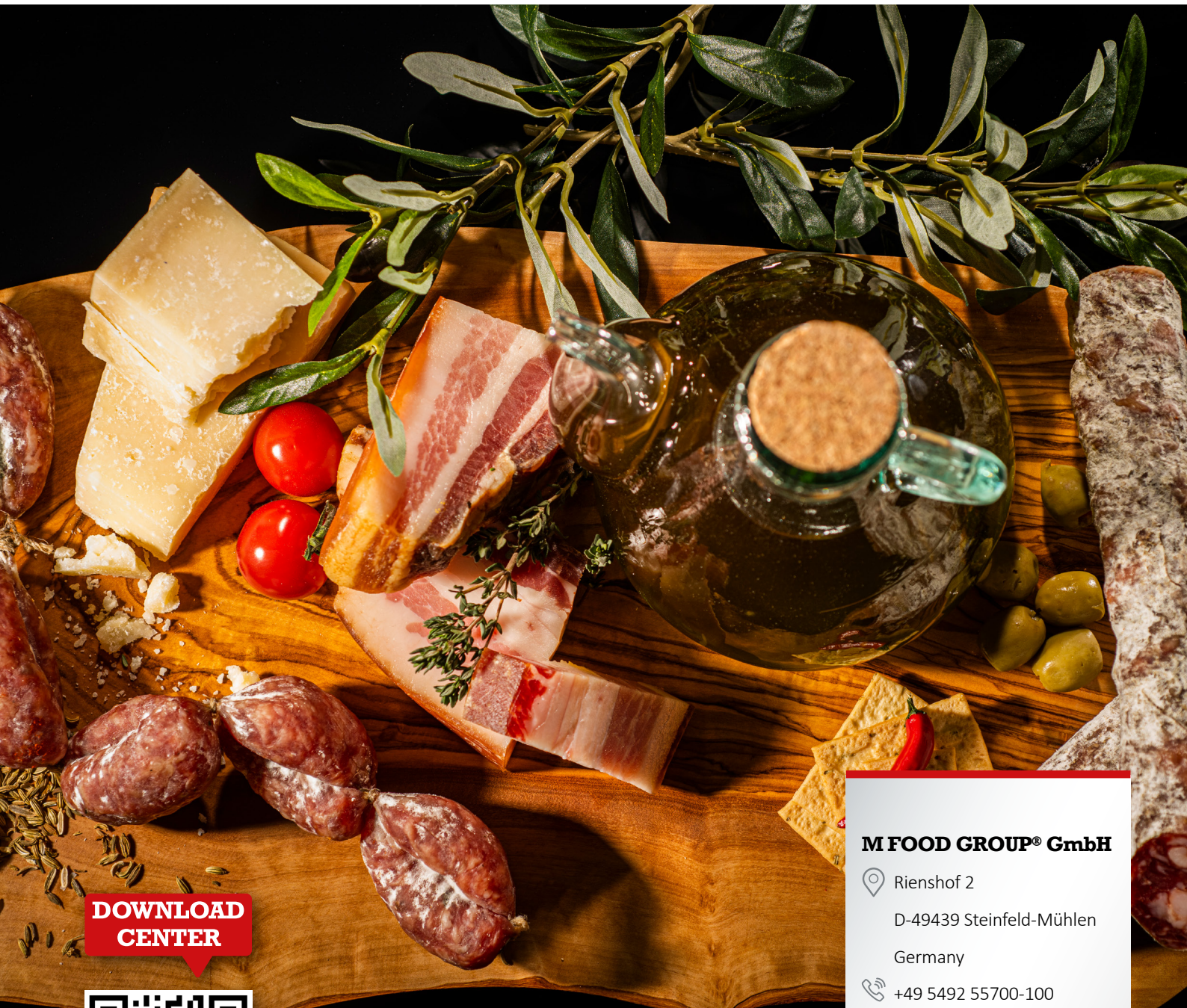
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