

Die Fleischerei

Small but effective helpers

With “Nubassin Natur CL/AF,” “Baktoferment 61 CL/AF” and diverse spice mixtures from Nubassa (Viernheim, Germany), raw sausage specialties with a well-rounded flavor develop within 18 days of natural ripening processes. The “Baktoferment 61 CL/AF” starter cultures act as protective cultures and expel undesirable microorganisms. Above all, the little helpers with nitrite- and nitrate-reducing effects do not form acids or affect the natural pH value.

When producing raw sausages with the shortened natural ripening procedure, the “Baktoferment 111 CL/AF” starter cultures already achieve rapid pH-value reduction in the initial phase. These protective cultures influence the many processes of the entire ripening process and guarantee stable reddening and an aromatic taste of firm dry sausage specialties. For a milder taste, the company recommends its Nuba-Roh-Pök ripening cultures, which are also used for raw ham production. These starter, ripening and protective cultures form a mild acid and become inactive at a pH-value of approximately 4.8.

The starter cultures “Baktoferment 61 CL/AF”, the ripening agent “Nubassin Rekord CL/AF” and exclusive spice mixtures help create aromatic, firm sausages within eight to ten days in fast ripening processes. The integrated



Starter and ripening cultures are the basis of safe manufacturing processes with optimum pH value, full reddening and simultaneous drying.

Nubassa

acid buffer in “Nubassin Rekord CL/AF” maintains pH values of not less than 4.8 to 4.9 after six to eight hours. Subsequently, the value increases slightly within the next eight days to 5.1. This prevents the development of a strongly acidic flavor; the meat products boast a spicy yet subtle taste.

For spreadable raw sausage variants, the company recommends its starter cultures together with raw sausage GdL-based ripening agents. GdL additionally achieves faster reddening of the core, a low pH value and thus a better shelf life, longer freshness and optimal spreadability.

“Nubalan Ferm CL/AF” is a liquid, fermented spice extract for spreadable and firm sausages. It intensifies the taste of all types of meat products and likewise inhibits the growth of microorganisms in a natural manner.