



**Our cultures are
made for You**



**the knowledge of
culture**

biovitec
votre partenaire ferments

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BIOVITEC is a french family company
offering a wide selection of biotechnological cultures
especially tailored to the meat industries.

Since 2004

Our product commitments

High selected natural cultures

Our cultures are subject to strict hygienic rules and checks throughout their development.

Tailor-made cultures

Our range has been developed to meet your varied needs: taste, texture, food safety, aroma, color, organic, etc. We can evolve it to meet your requirements.

Tailor-made packaging

We optimise the presentation of our packaging in order to facilitate their use: ready-to-use pouches, colour code adapted to each application, etc.

Competitive logistics

Our products are stored in a cold room at -22°C and monitored constantly.
Transportation is provided at a cold temperature of +4°C or by express service.

Our service commitments

Technical assistance

You want to optimise your production: we put our experience at your service and accompany your thinking from the implementation of ingredients up to the final tasting.

Listening to your needs

Our structure on a human scale allows us to attend to your needs. Availability and responsiveness are the cornerstones of our organisation.

Together to innovate

We can become the partner of your innovations in order to better satisfy market needs.

The range of BIOVITEC cultures can satisfy all the needs of manufacturers of dried sausages.

Our cultures are **Halal certified** by HFCE.
Our cultures are **organic** and fully adapted to clean label technology.

Ripening starter cultures

BIOVITEC starter cultures ensure the safety of the fermentation process. They give the finished product a subtle and pleasant taste and improve its colour.

Traditional

Ensure the traditional fermentation in dried sausages which “leave time to time”.
Micrococci, selected for their high aromatic and enzymatic potential generate and improve the great taste of traditional dried sausages.

Fast

Ensure a satisfying and rapid acidification in products with a shorter production cycle (poultry and turkey meat as well as beef sausages...).
Lactobacilli, selected for their highest acidifying activity, ensure a fast fermentation. Together with micrococci they improve the aroma and colour of the finished product. The safety of the process is optimal.

Super fast

Ensure a super fast acidification in specific dried products with the shortest production cycle (snacking, cocktail dried sausages, salami...).

Single strain

These 100 % micrococci ferments improve the aroma, generate stability of the final colour and are synonymous with “good curing”.
They can be used in various applications:

- in addition to traditional or super fast blends of cultures, to improve the final aromatic result,
- in association with a chemical acidifier,
- in case of specific needs like Fuet in Spain...

Biopreservatives cultures

Applied to fresh or half fermented sausages

Fresh or half fermented sausages are deemed to be delicate because of little stabilisation. They require the control of unwanted germs.
These biopreservative cultures meet your requirements enabling:

- to optimise the food safety,
- to ensure naturally a better preservation of the finished product,
- to improve their organoleptic qualities

Applied to dried meats

Selected for their activity at low temperature and power to tolerate a large quantity of salt (process used on typical products such as Coppa, Pancetta, Lomo, dried ham...).

They have a real effect on the stabilisation and visual and aromatic perception of the finished product enabling:

- the control of unwanted microflora,
- the improvement of the colour of the finished product,
- the development of an attractive aromatic potential.

Their use is optimised if you search an economic short production cycle.

Applied to cooked pieces of meat

Selected for their activity at low temperature and their high enzymatic activity.

Covering cultures

These covering cultures are used to treat the surface of natural or artificial casings.
They have a real impact on the visual quality, flavour and stabilisation of the finished product enabling:

- to generate an attractive white colour,
- to develop a pleasant natural smell of mushrooms,
- to form a real barrier against excessive crusting and drying,
- to strongly fight against contamination from wild moulds,
- to optimize the fermentation by stabilizing the pH of the finished product.



fresh
cooked
dried
fermented
cured

