



## Product specification

<b>Art.no:</b>	M8920
<b>Product name:</b>	BESSA START®
<b>Product description:</b>	Starter cultures
<b>Number of germination cultures:</b>	>2x10 <sup>11</sup>
<b>Usage:</b>	Dissolve starter culture in some cold drinking water. Add this suspension to the meat at the beginning of the cutting / mixing process. - The BessaSTART® is a medium-fast starter culture for all types of salamis. It reaches its optimal ripening speed from approx. 26 ° C. The BessaSTART® is particularly suitable for products that have a short dwell time, such as Landjaeger.
<b>Storage:</b>	Frozen Storage.
<b>Minimum shelf life:</b>	at -18°C for 18 months
<b>Shelf life after opening:</b>	-
<b>Ingredients:</b>	Sugar, <i>Staphylococcus carnosus</i> , <i>Staphylococcus xylosus</i> , <i>Pediococcus pentosaceus</i>
<b>Appearance:</b>	Powder, white-beige
<b>Microbiological values:</b>	Hefen und Schimmel (KBE/g) < 1x10 <sup>3</sup> Coliforme (KBE/g) < 1x10 <sup>3</sup> E.coli (KBE/g) < 1x10 <sup>3</sup> Enterococcus (KBE/g) < 1x10 <sup>3</sup>
<b>Heavy metals:</b>	Complies with the regulations of Regulation (EC) No. 1881/2006 and its amendments.
<b>Pesticides:</b>	Complies with the regulations of Regulation (EC) No. 396/2005 and its amendments.
<b>Microbiological information:</b>	Free of pathogens.
<b>GVO</b>	GMO free
<b>Certificates:</b>	Halal certified

The nutritional information are non-binding average values and are based on analyzes and values of the ingredients and on the basis of generally accepted data. They refer to the time of sale of the product and may not have the meaning of guarantees on properties. The salt content is in accordance with the provisions of Regulation (EU) No 1169/2011 due to the presence of naturally occurring and added sodium.

Natural products are subject to weather, crop and farming-related, qualitative variations.

Slight variation in color, odor, size, shape, texture, and consistency can not be completely excluded and therefore have no basis for complaints.

We are aware of our responsibility regarding allergens and intolerance-inducing substances to our customers very aware. We take this through a computer-assisted resource control system in modern closed installations that are unique in the industry. This allows us to produce products currently on the highest possible technical standards. However, in serious contemplation cross-contamination with traces of allergenic substances listed in Annex 2 of Regulation (EU) 1169/2011 LMIV not be completely excluded.

The minimum shelf life of the product is defined in accordance with Regulation (EU) No 1169/2011 Article 2 paragraph 2r and is given in relation to the storage conditions indicated in the closed container, subject to indications of natural variations in quality. All physical/chemical data mentioned above are average values and do not have the meaning of property assurances. They are non-binding and do not form the basis for claims under warranty or product liability law. This specification does not replace the incoming goods inspection of the customer. At the recommended dosage, the product complies with the applicable European food law beyond the food law sources listed above.

13.10.2023 14:35:29 - Art.-Nr.: M8920

<b>Artikel-Nummer und Bezeichnung</b> <b>Article-Number and appellation</b> <b>Code d'article et désignation du produit</b>	M8920 BESSASTART <sup>Å</sup> ®
<b>Verkehrsbezeichnung</b> <b>Article Description</b> <b>Désignation du type de produit</b>	Starterkulturen

<b>Verwendung von Zutaten mit allergenem Potenzial gemäß EU-Einstufung</b> <b>Ingredients with allergic potential according to labelling regulations of the EU:</b> <b>Utilisation des ingrédients avec potentiel allergénique selon l'UE</b>	<b>Nicht in Rezeptur</b> <b>No Ingredient</b> <b>Pas dans la formule</b>	<b>In Rezeptur</b> <b>Ingredient</b> <b>Dans la formule</b>
Glutenhaltiges Getreide und Getreideerzeugnisse / Cereals containing gluten and products thereof / Céréales contenant gluten et des produits à base de céréales	X	
Krebstiere und Krebstiererzeugnisse / Crustaceans and products thereof / Crustacés et produits à base de crustacés	X	
Eier und Eierzeugnisse / Eggs and products thereof / Oeufs et produits à base d'oeufs	X	
Fisch und Fischerzeugnisse / Fish and products thereof / Poisson et produits à base de poisson	X	
Erdnüsse und Erdnusserzeugnisse / Peanuts and products thereof / Arachides et produits à base d'arachides	X	
Soja und Sojaerzeugnisse / Soya and products thereof / Soja et produits à base de soja	X	
Milch und Milcherzeugnisse einschl. Lactose / Milk and milk products including lactose / Lait et produits à base de lait (y compris le lactose)	X	
Schalenfrüchte (z.B. Nüsse) und Schalenfrüchterzeugnisse / Fruits with shells (e.g.nuts, hazelnuts, walnuts, cashew etc.) and products thereof / Fruits à coque (p.e. noix) et produits à base de ces fruits	X	
Sellerie und Sellerieerzeugnisse / Celery and products thereof / Céleri et produits à base de céleri	X	
Senf und Senferzeugnisse / Mustard and products thereof Moutarde et produits à base de moutarde	X	
Sesamsamen und Sesamsamenerzeugnisse / Sesame seeds and products thereof / Sésame et produits à base de sésame	X	
SO <sub>2</sub> + Sulfite, Konz. >10 mg/kg(mg/l), als SO <sub>2</sub> angegeb. / Sulphur dioxide and sulphites (>10mg/kg or 10mg/l, as SO <sub>2</sub> ). / SO <sub>2</sub> + sulfites, conc. > 10mg/kg (mg/l) (exprimé en SO <sub>2</sub> )	X	
Lupine und Lupinerzeugnisse / Lupines and products thereof / Lupins et produits à base de lupins	X	
Weichtiere und Weichtiererzeugnisse / Mollusca and products thereof / Mollusques et produits à base de mollusques	X	
<b>Verwendung von Zutaten gemäß ALBA Liste 2.0</b> <b>Application of ingredients according to ALBA List 2.0</b> <b>Utilisation des ingrédients selon la liste ALBA 2.0</b>	<b>Nicht in Rezeptur</b> <b>No Ingredient</b> <b>Pas dans la formule</b>	<b>in Rezeptur</b> <b>Ingredient</b> <b>Dans la formule</b>
Lactose / Lactose / Lactose	X	
Rindfleisch / Beef/Veal / Boeuf	X	
Schweinefleisch / Pork / Porc	X	
Huhn / Chicken / Poule	X	
Mais / Maize / Maïs	X	
Kakao / Cacao / Cacao	X	
Hülsenfrüchte / Pulse / Légumineuses	X	
Glutamat (E620 – E625) / Glutamate (E620 – E625) / Glutaminates (E620 – E625)	X	
Koriander / Coriander / Coriandre	X	
Karotten / Carrot / Carotte	X	

Wir sind uns unserer Verantwortung hinsichtlich allergen- und intoleranzauslösender Substanzen gegenüber unseren Kunden sehr bewusst. Dem tragen wir durch ein EDV-unterstütztes Rohstoffleitsystem in modernsten geschlossenen Anlagen Rechnung, die in der Branche einzigartig sind. Dadurch ist es uns möglich Erzeugnisse auf derzeit höchst möglichem technischen Standard herzustellen. Gleichwohl ist bei seriöser Betrachtung eine Kreuzkontamination mit Spuren allergener Stoffe nach Anhang 2 VO (EU) 1169/2011 LMIV nicht vollkommen auszuschließen.

We are aware of our responsibility regarding allergens and intolerance-inducing substances to our customers very aware. The wear we by a computer-assisted resource control system in modern closed installations that are unique in the industry. This is it possible for us to produce products currently on the highest possible technical standards. Nevertheless, it is in serious consideration, Cross-contamination with traces of allergenic substances listed in Annex 2 of Regulation (EU) 1169/2011 LMIV not be completely excluded.

Nous sommes conscients de notre responsabilité envers nos clients en ce qui concerne les substances allergènes et les intolérances. Raison pour laquelle nos installations en circuit fermé et informatisées sont parmi les plus modernes et uniques dans notre secteur. Cela nous permet de fabriquer des produits actuellement au plus haut niveau possible du point de vue standard technique. Malgré toutes les dispositions de nous et de nos fournisseurs, une contamination croisée avec des traces de substances allergènes, énumérés à l'annexe 2 du règlement (UE) 1169/2011, ne peut pas être totalement exclue.

06.04.2021

Dieses Dokument wurde maschinell erstellt und ist ohne Unterschrift gültig.  
Electronically processed document without signature  
Ce document a été fait automatiquement et est valide sans signature.

Datum: / Date: / date: \_\_\_\_\_  
Unterschrift / Stempel  
Signature / Stamp  
signature / cachet