



HURDLECONCEPT

Listeria



Salmonella

Coliform bacteria



INCREASE YOUR PRODUCT SAFETY





THE MOGUNTIA FOOD GROUP **HURDLE**CONCEPT

The microbiological safety of foods, above all the protection from listeria, is of the utmost importance in the meat sector. Especially the production of fresh fermented sausages (like pfefferbeißer) and of spreadable fermented sausages (for example onion mettwurst and braunschweiger) as well as the production of cured goods offer an optimal breeding ground for undesirable germs like listeria and salmonella due to the lack of a heating phase. Within the framework of the hurdle concept the MOGUNTIA FOOD GROUP combines starter cultures with specifically tailored quality additives for optimal protection of their products.

THE HURDLE CONCEPT TO IMPROVE YOUR PRODUCT SAFETY

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1. **STARTER**CULTURES

Targeted use of starter cultures and stabilising systems for optimal protection.

ProtectSTART®

MildSTART® FB-CA4

PökelSTART® CB-CA2

- Supports the hurdle concept
- Protects from undesirable microorganisms (like listeria, coliform bacteria etc.)
- Harmonises and visualises colour and taste
- Efficient flavour concept („aroma safe“)
- Intensive reduction of nitrite and nitrate
- Improves reddening

2. **FRISCHIN® ZM** ^{NEW}

Optimal pH-value-stabilising for fresh onion mettwurst, spreadable mettwurst and fermented sausages.

- Immediately lowers the pH value to below pH 5,6 to create marketability
- Suppresses the growth of microorganisms
- No heat induced maturing necessary
- Application quantity: 15 - 20 g / kg meat
- 2 x 2,25 kg stand-up pouch

CRITERIA FOR A FRESH FERMENTED SAUSAGE ACCORDING TO ALTS REGULATION

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- ✓ pH-value below 5,6
- ✓ Reddening according to K. Möhler at least 50%
- ✓ Sensory qualities (smell, taste, reddening, fermentation)
- ✓ Dominant fermentation flora (lactic acid producer at least 107 KBE/g)
- ✓ Content of lactic acid above 0,2 g / 100 g

OUR HURDLE CONCEPT FOR PARTICULARLY SENSITIVE PRODUCT AREAS

ONION METTWURST



M8929 **ProtectSTART®**
M14550 **FRISCHIN® ZM**

M0910 onion mettwurst combined preparation with seasoning
Alternative to ProtectSTART®: I19860 ROWU® Star



TEEWURST



M8943 **MildSTART® FB-CA4***
M14550 **FRISCHIN® ZM**

M0840 BESSAVIT® CT® Protect Teewurst with rum



FERMENTED SAUSAGE / PFEFFERBEISSER-TYPE



M8943 **MildSTART® FB-CA4***
M14550 **FRISCHIN® ZM**

M0641 BESSAVIT® CT® Protect Westfälische Mettwurst
I14720 ROWUNIT® Pfefferbeißer®



CURED HAM



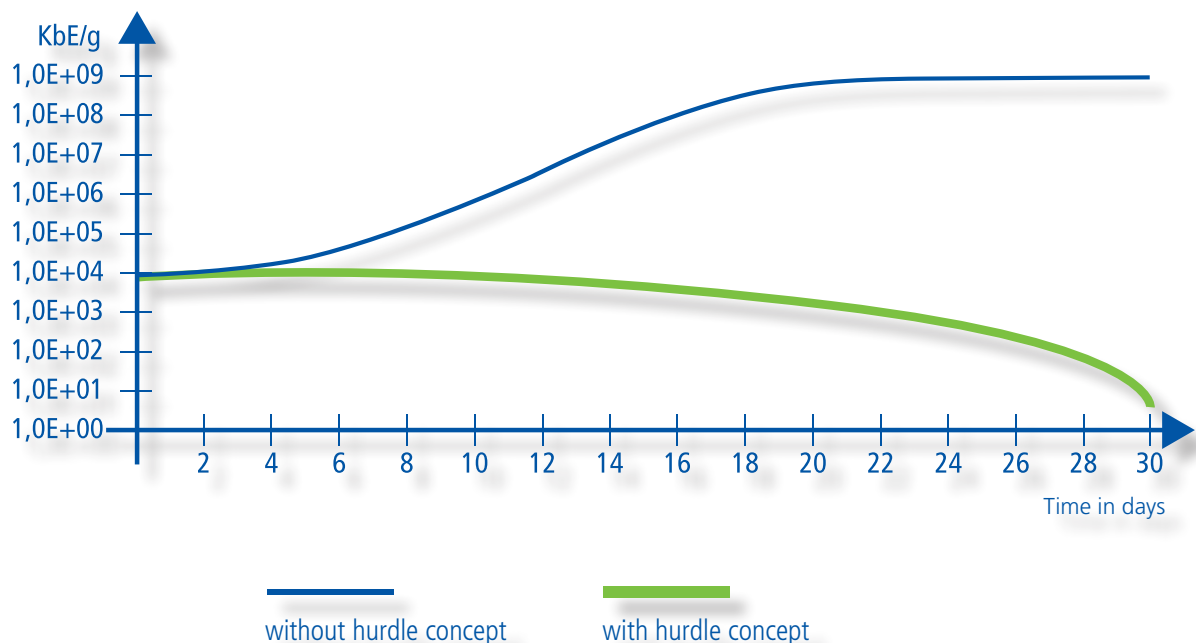
M8944 **PökelSTART® CB-CA2**

M7920 curing aid premium with juniper and pepper



* The current challenge test of the arotop institut showed a reduction by 96% at the start of the maturing phase when using our MildSTART® FB-CA4

CONTAMINATION FLORA WITH AND WITHOUT HURDLE CONCEPT



FRISCHIN® / PROFRESH® – Our extra helping of product safety for the pretreatment of meat and for use with boiled sausage, cooked sausage or cooked cured goods. Discover our extensive range.



The **arotop food & environment GmbH** is our strong partner for optimal quality assurance and will also support you when it comes to protection from listeria:



- Examination of your food samples for listeria spec. and listeria monocytogenes via cultural methods as well as PCR-analysis within 30 hours
- Examination of swab samples for listerien spec. or listeria monocytogenes within the framework of step-by-step control of your hygiene
- Storage of the samples according to ZoonosenVO and preparation of the isolates and submission to the responsible authority by order
- Risk analyses and control of your HACCP concept
- Recipe checks: has the hurdle concept been applied?
- Company tours
- Crisis management: 2 crisis manager are at your disposal in an emergency around the clock
- Examination of official cross checks by approved experts



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