



STARTER CULTURES THAT PROVIDE DIRECT ACTION AGAINST PATHOGENIC MICRO-ORGANISMS AS WELL AS COMMERCIAL DEFECT CONTROL FOR A WIDE VARIETY OF FOOD MATRICES.



GMO's free



Allergen free



Clean Label



Vegan



Halal



Kosher

BENEFITS OF BIAMEX:

- ✓ Improve and extend **shelf life** of food (more days and better condition).
- ✓ **Food safety** against pathogens: *Listeria*, enterobacteriaceae and *Salmonella*, moulds and yeasts, sporogenes (*Clostridium* and *Bacillus*).
- ✓ **Avoid commercial problems:** gas, syneresis, colour, odour, etc. caused by heterofermentative LAB.
- ✓ Enhance **secondary product shelf life** (post-opening).
- ✓ **Removal/reduction of chemical additives** (sorbate, nitrites, sulphites, lactate, acetate, etc.)
- ✓ **Reduction of treatments** (temperature, HPP, acidification).
- ✓ Obtaining a **more traditional organoleptic**.
- ✓ **Improve your company's image** with high quality products.
- ✓ **Higher profitability** due to fewer customer returns (your investment has a return).
- ✓ Possibility to **reach further countries** with natural labelling.

PRODUCT RANGE

Biamex Cs

Effective against heterofermentative bacteria and pathogens in general.

Biamex Fs

For severe enterobacterial problems. Contains (E-262ii).

Biamex Export

Specialist against *Listeria monocytogenes*.

Biamex SP

Effective in several matrices against bact. G+, aerobes and anaerobes.

Biamex SP-L

Variation of the previous one to make it more miscible in dairy products.

Biamex YM

Specialised product against moulds and yeasts.

Biamex Global

Broad-spectrum action with synergies from the previous ones.

Biamex NC

Replacement of nitrites (colour and protection).

Biamex 150

Effective against anaerobes and sporogenes.