



RIPENING WITH A STARTER CULTURE MEANS TO STANDARDIZE YOUR FOOD WITH MORE COST-EFFECTIVE MANUFACTURING AND GREATER MICROBIOLOGICAL AND COMMERCIAL SAFETY. WE HAVE A WIDE RANGE AND THE LATEST INNOVATIONS.



GMO's free



Allergen free



Clean Label



Vegan



Halal



Kosher

BENEFITS OF FERMITRAT:

- ✓ Increased **microbiological safety**.
- ✓ Better **organoleptic** (good bouquet).
- ✓ Better **texture** and **bite**.
- ✓ **Homogeneous and stable** batches over time.
- ✓ Increased stock turnover and manufacturing **profitability**.
- ✓ **Improve your company's image** with high quality products.
- ✓ Being in the forefront of the **latest innovations** in fermentation.
- ✓ Possibility to use in any matrix (**all food**).

PRODUCT RANGE – More than 20 tailor-made starters

Fermitrat S1-SF / F

Produces the fastest drop in pH.

Fermitrat S1

Produces a fast drop in pH with enhanced colour/flavour.

Fermitrat S2

Produces an average drop in pH with enhanced colour/flavour

Fermitrat S3

Produces a mild PH drop with homemade colour/flavour.

Fermitrat S4

Produces a milder pH drop with homemade colour/flavour

Fermitrat X/ N

For colour stability and homemade flavours by region.

Fermitrat F10

With bioprotective power, it provides colour stability.

Fermitrat colour/ RT

For colour fixation without the addition of nitrites.

Fermitrat L

Texture, colour and flavour similar to that obtained with sulphites.

Fermitrat Flora

Stable, short and white mould surface bath. Better taste.