



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



Apto
Halal



Apto
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**.

PRODUCT RANGE

Fermitrat Fs

Fermitrat Export

Biamex SP (L)

Biamex YM

Biamex Global 2

Biamex NC

Biamex 150

Biamex Vegan

Biamex FP

Biamex Q

Biamex 76

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

Specialist against *Listeria monocytogenes*.

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

Specialised product against molds and yeasts.

Broad-spectrum action with synergies from the previous ones.

Replacement of nitrites (colour and protection).

Effective against anaerobes and sporogenes.

Against molds/yeast and anaerobes in products with heat treatment.

Increased shelf life in fresh products. Possibility of using high doses.

Protection against listeria and enterobacteria, as well as molds and yeasts.

Colour generation technology and protection against enterobacteria.