



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



Apto
Halal



Apto
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 US-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 color/ RT

For colour fixation without the addition of nitrites.

Fermitrat Flora

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