**The SausageMaker Inc**

#19011- Bactoferm 600 Mould (aka M-EK-4) (Penicillium nalgiovense)

**Summary**:
Mold growth is often a desirable quality in a dry-cured sausage. One of the most common questions about mold growth on the surface is, Is it Safe? There is no easy answer, while white/grayish mold is typically considered beneficial mold, there are simply too many strains of mold in the direct environment house-flora) That is why it is in the best interest of the Sausagemaker to inoculate the casing with the correct concentrated mold.

This freeze-dried strain is laboratory created 100% Penicillium nalgiovense, the most desirable of beneficial molds for sausages. This product creates a nicely marbled white grayish surface mold that will prevent contamination by other outside bacteria, prevent case hardening, create a characteristic flavor, and reduce drying time, rancidity and discoloration.

**Use:**After seasonings, spices and culture have been effectively mixed into minced meat and the sausages are stuffed and hanging, it is time to apply the mould. Bactoferm 600 consists of an aerobic bacteria and needs to be exposed to oxygen or it will not activate.

**Steps to create cultured solution for: 10 Liters / 2.6 Gallons:**Empty packet into 200ml (approx. 1 measuring cup) of lukewarm water (approx. 68°F) and hold for 12 Hours.
Then dilute into 10 Liters of chlorine-free tap water (or distilled water). If using multiple containers, distribute contents evenly.

**Steps to create cultured solution for** **1 Liter**
Remove and correctly weigh 3 grams of Mold Culture.
Dissolve in 200ml (approx. 1 measuring cup) of lukewarm water (approx. 68°) and hold for 12 Hours.
Then dilute into 1 Liter of chlorine-free tap water (or distilled water).
Spray the mold or dip it into a chlorine-free-water and Bactoferm mould solution prior to placing in fermenting environment (high temp [80-110°F] high humidity [75-90%]).
After 24 hours, check to see if a white grayish mold has appeared, reapply to areas

**Steps to create cultured solution for** **500 ml**
Remove and correctly weigh 1.50 grams of Mold Culture.
Dissolve in 200ml (approx. 1 measuring cup) of lukewarm water (approx. 68°) and hold for 12 Hours.
Then add to 300ml of chlorine-free tap water (or distilled water) resulting in a 500ml solution.
Spray the mold or dip it into a chlorine-free-water and Bactoferm mold solution prior to placing in fermenting environment (high temp [80-110°F] high humidity [75-90%]).
After 24 hours, check to see if a white grayish mold has appeared, reapply to areas

**Storage**When not in use, keep culture sealed and frozen. Shelf life of frozen cultures is 6 months while unfrozen cultures will last a matter of weeks. Unused diluted culture should not be saved for more than a day.
For more information contact Mac: mstan@sausagemaker.com