

CT SALAMI

Unique cultures, versatile seasonings



Large Portfolio of Flavors from

- GERMANY
- ITALY
- SPAIN
- FRANCE
- HUNGARY
- ...AND MORE

BENEFITS OF CT SALAMI

- Fast fermentation, thus shortened maturation time
- Adjusted sugar content for a perfect pH value progression
- Effective at temperatures of 18-35°C
- Drying even without dry edges
- Mild, pleasant taste
- High germ counts compared to other cultures
- Stable, strong cured colour in the cut and in the outer colour
- All cultures are available with additional listeria protection

**VISIT OUR WEBSITE FOR MORE INFORMATION ON
HOW WE CAN HELP YOU UPGRADE YOUR FOOD**

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