

Mold 600 Bactoform™ (Previously M-EK-4)

Several people have asked about Mold 600 - the preferred mold for the protection of raw, dry-cured, sausages. This should eliminate some of the mystery.

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Mold-600 is a single strain culture containing spores of *Penicillium nalgiovense* in a convenient freeze-dried form. It was made for production of molded dried sausages with a white or cream-colored appearance. *Penicillium nalgiovense* is a fast growing, traditional white mold culture for controlling the surface flora and it is particularly recommended for traditional sausages dried at low temperature and/or low humidity.

Mold-600 suppresses the growth of undesirable organisms such as indigenous molds, yeasts and bacteria. The culture has a positive effect on the drying process by preventing the emergence of dry rim. Moreover, the mold degrades lactic acid during maturation resulting in a pH increase and a less sour flavor. The culture must be stored in a freezer and at 15 degrees below zero (F.), it will remain effective for about 6 months. Without freezing, it has a shelf life of only 14 days.

To use Bactoform Mold-600, add 3 grams of M-600 to a cup of 68°F. lukewarm (not hot) distilled, chlorine-free water, and allow it to develop 12 hours. After the 12 hours, add 1 liter of distilled, chlorine-free water. Dip sausages in the solution or spray it on with a misting sprayer.

Best Wishes,

Chuckwagon