

BSA-Safe-t-lac

Inhibits the growth of pathogens and spoilage bacteria



■ BENEFITS OF BSA-SAFE-T-LAC

Consumers are becoming increasingly aware of the dangers of Listeria in ready-to-eat (RTE) foods. We also know that it can be found everywhere, but especially in meat processing plants. Listeria has the ability to grow under refrigerated conditions, and it thrives in ready-to-eat foods. A longer shelf life (e.g. 60 days) leads to an increase in the Listeria count, which can pose a risk to the health of consumers.

Based on these facts, the **BSA R&D** team has come up with a solution for you: **BSA-Safe-t-lac**.

BSA-Safe-t-lac is a combination of **sodium or potassium lactates** and **sodium diacetate**.

This powerful combination (lactates and diacetate) helps to inhibit the proliferation of Listeria monocytogenes and to slow down the growth of spoilage bacteria, thus preserving the organoleptic attributes and the appearance of food products.

PACKAGING

- **BSA Safe-t-lac (potassium):**
SCU1LD45 (250 kg), SCU2LD45 (23 kg)
- **BSA Safe-t-lac (sodium):**
SCU1LD40 (250 kg), SCU2LD40 (23 kg), SCU3LD40 (1,300 kg)



■ APPLICATIONS & USAGE

- READY-TO-EAT PRODUCTS
- CURED PORK, COOKED
- ROAST BEEF
- SMOKED MEAT
- PASTRAMI
- CURED POULTRY, COOKED
- FINE EMULSION, COOKED
- COARSE EMULSION, COOKED
- LIVER PÂTÉS
- COUNTRY-STYLE PÂTÉS
- QUICHE
- CRETONS

TYPICALLY, THE USAGE IS 2.50%

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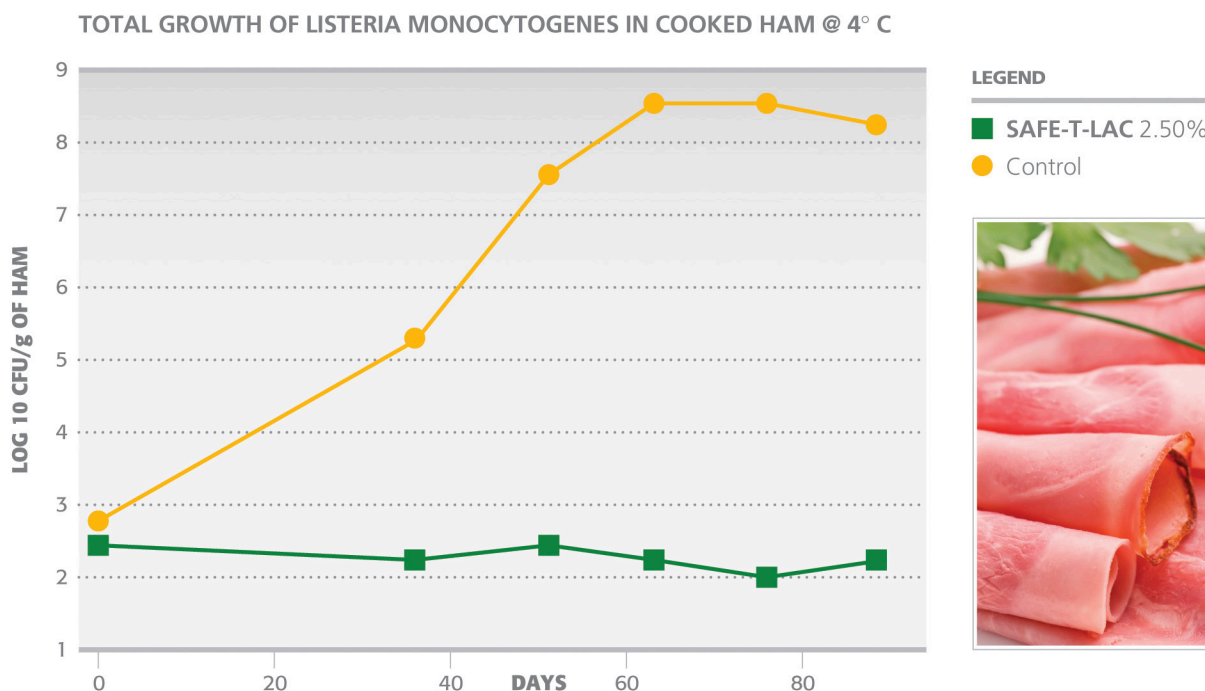
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HOW TO CONTROL THE PROLIFERATION OF LISTERIA

Obviously, there is no such thing as a foolproof method, so it is more than likely that *Listeria* will find a way to circumvent the preventative measures in place and will come into contact with ready-to-eat foods. Adding **BSA-Safe-t-lac** to prevent the growth of *Listeria* helps to reduce the risk that food products will impact the health of consumers.

Numerous studies have shown the inhibitory effects of the lactates/diacetate combination. Through their own research, BSA and INRS have demonstrated the same efficacy using **BSA-Safe-t-Lac**.



Cooked (diced) ham (1.5% salt, 76.5% humidity, 0.970 Aw, stored at 4° C) containing an antimicrobial agent was inoculated on its surface with five strains of *Listeria monocytogenes*. This model is used as an optimal meat product (low salt, high humidity and high Aw) to be able to rapidly monitor the growth of *Listeria monocytogenes*.

Research was supported by INRS (a Quebec University) and BSA Food Ingredients.

CONTACT YOUR BSA REPRESENTATIVE TODAY!

BSA Making the world a tastier place

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