Efficient Starter Cultures

With their brand new developments the MOGUNTIA FOOD GROUP once again presents itself as a competent partner for industry

Hardly any other area of food research is as intricate as the topic of starter cultures. The complexity of the suitable strains of micro organisms requires years of work in research and development as well as practical tests.

With over 20 years’ experience in the area of research, development as well as own production and the sale of starter cultures, the MOGUNTIA FOOD GROUP is a competent partner for the sausage and meat industry in this challenging field. Through the application of starter cultures the production of spreadable and fast matured products can not only be standardized, but also made safer.

Within Europe, the MOGUNTIA FOOD GROUP is virtually unique in pooling the development and production of starter cultures with their range of suitable maturing and seasoning mixtures. „In this way our customers benefit from efficient processes, optimal product safety and tailor made solutions, that are perfectly adapted to their needs and processes“, says Konrad Höffmann, business manager for the area starter cultures, and adds: „our starter cultures lend the sausage a well balanced flavour profile, even when speed is of the essence“. Konrad Höffmann summarizes the main advantages of starter cultures as follows:

• Increase in product safety (reduced hygiene risks)
• Increase in product quality (sensory qualities)
• Control of the fermentation process
• Prevention of defective products
The MOGUNTIA FOOD GROUP with their strong roots in Germany and Austria offers a demand-oriented choice of efficient starter cultures that allow targeted control of texture, stability, flavour and shelf life for the fermented sausage.

The brand new starter cultures are again a reflection of the many years’ experience in the development and production of starter cultures and are tailored to a wide variety of customer needs:

- MildSTART® FB-CA4
- PrestoSTART® FF-CS2
- PökelSTART® CB-CA2
- MouldSTART® PN

In the new brochure on the topic of starter cultures the owner led company group not only gives a good overview of its large range of starter cultures, but also explains their different characteristics and areas of application.

We are happy to advise you – for example on the suitable maturing and seasoning mixtures.