



Bio-preserved freshness

FERMENT LLO®

Reduces the appearance of histamine

Bio-preservation involves spraying the product with a specifically selected lactic ferment that will, as it develops under refrigeration temperatures, slow down the development of the spoilage flora and the appearance of histamine. The bio-preserved product keeps better and for longer.

REDUCES HISTAMINE

Histamine in tuna is created by the bacterial transformation of histidine that is naturally present in the flesh. The histamine appears when there is a breakdown in the cold chain or when temperature instructions are not respected.

By inhibiting the germs responsible for the transformation of histidine, **FERMENT LLO® SPECTACULARLY LIMITS THE APPEARANCE OF HISTAMINE** over time.



Histamine in tuna conserved at 5°C

