



Bio-preserved freshness

Ferment LLO®

Inhibits *Listeria monocytogenes*

Its highly significant effect has been highlighted during challenge tests carried out on a large range of products:

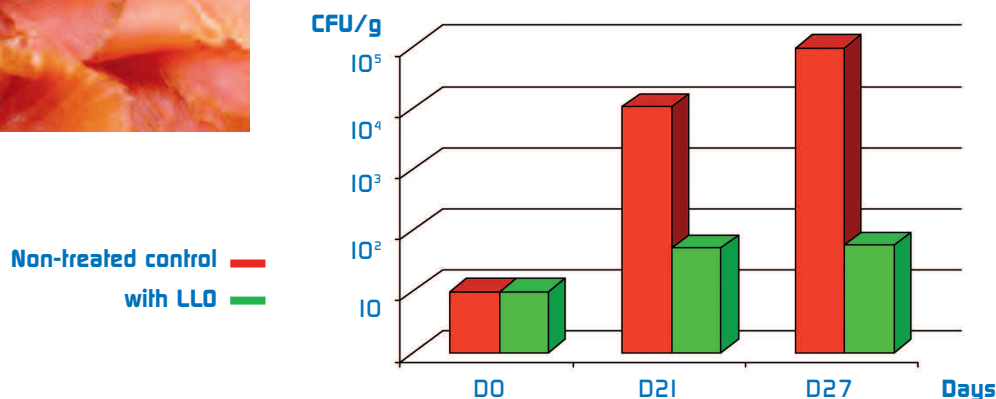
Prepared shellfish and fish dishes, prepared products, dairy products

Ferment LLO® can CAN MAKE YOUR PRODUCTS SAFE BY TOTALLY OR PARTIALLY REPLACING CHEMICAL ADDITIVES

We can test the risk of *Listeria* in your products through **challenge tests** using strains from the agro-food industry in our laboratory, in order to measure the efficiency of Ferment LLO®.



Concentration of *Listeria monocytogenes* in smoked salmon stored at 8°C during a challenge test



FERMENT LLO® HELPS REDUCE THE RISK OF LISTERIA.