



Bio-preserved freshness

Ferment LLO®

Ferment LLO® helps increase and ensure the shelf life of your products whilst preserving their sensorial qualities.

Bio-preserved products are rich in protective ferments.

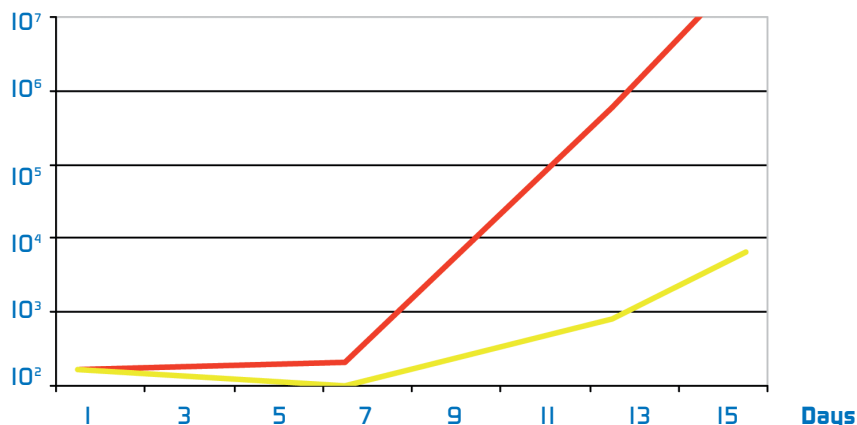
Associated with vacuum-packing or packaging under a protective atmosphere, they slow down the growth of the spoilage flora.

An example of the development of total flora in a ready meal made with cooked fish



CFU/g

Non-treated control —
with LLO —



Ferment LLO® mainly helps inhibit lactic flora, coliforms, Staphylococci, Pseudomonas... **IT CAN TOTALLY OR PARTIALLY REPLACE CHEMICAL ADDITIVES.**