



## BioSETUP Finisher

Our BIOSETUP Finisher microorganisms ensure uniformity in preserving the product, a reduction in unwanted changes and optimal fruit texture, aroma, avour and taste.

### WHAT IS BioSETUP Finisher?

BioSETUP Finisher is a selection of the most efcient microorganisms which, after the fermentation process, guarantee uniformity in preserving the product, a reduction in unwanted changes, and optimal fruit texture, aroma, avour and taste.

The most significant group of microorganisms in the fermentation of olives is lactic acid bacteria. By producing lactic acid and other secondary metabolites, these bacteria preserve fermentation brines free of undesirable microorganisms such as *Candida Thaimueaugensis*, a yeast with high pectinolytic activity that lowers quality in the olives.

Note that together with lactic acid bacteria, in brines there are yeasts capable of surviving and growing in such pH conditions. Science is giving yeasts an increasingly significant role in the fermentation process of olives.

This is why BioSETUP Finisher has studied the behaviour of the microorganism *Candida Thaimueaugensis* and its consequences on the quality of olives due to its high pectinolytic activity, and has developed the product BioSETUP Finisher to prevent it from growing. It also takes advantage of the other benecial properties provided by the other yeasts present in the brine.

### WHY USE BioSETUP Finisher?

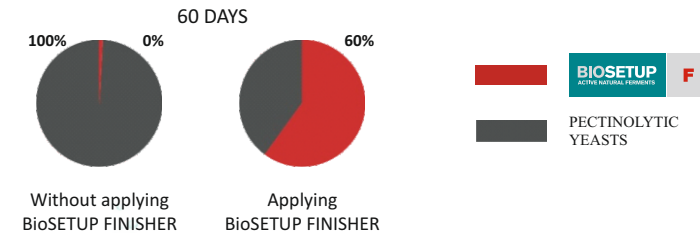
Because BioSETUP Finisher develops easily in brine in the correct sequence, and thus the food products obtained are of high quality and homogeneity.

Because we prevent excess yeast from leading to a loss in rmness in the fruit, since we control pectinolytic yeast growth, thereby minimizing its negative effects.

Because with BioSETUP Finisher the olives' texture, aroma, avour and colour improves, giving them an excellent bouquet.

The following graph shows how BioSETUP Finisher inoculation prevents pectinolytic yeast growth. After two months, pectinolytic yeasts only come to 40% and it can be seen that BioSETUP Finisher has been introduced up to 60%.

### BioSETUP Finisher IN THE YEAST CONSERVATION PROCESS



### HOW TO USE BioSETUP Finisher?

#### INNOCULATION PROTOCOL for BioSETUP Finisher

Normally in the case of cooked olives, the ferment is inoculated when the fermentation process is complete and the physical and chemical parameters are considered to have stabilized. Once the conditions are met, follow these instructions:

- 1- Remove liquid from the fermenter in a bucket and pour the contents into a sachet.
- 2- Dissolve well and pour the mixture into the centre of the fermenter.
- 3- Do not replace the brine on the days following this inoculation.

MONITORING BioSETUP Finisher Biopartner provides customised monitoring by testing with complete analyses. Here are the steps to follow to properly study the fermenters.

#### INOCULATED FERMENTER SAMPLES

60 and 120 days after inoculation, a 100cc sample of brine is taken along with 10 olives.

### HOW TO REQUEST A SAMPLE

You can contact us for your sample requests