



BioSETUP SB

You can use our BioSETUP SB product in fermentation process of natural black and natural green olives and obtain a homogeneous final product. In addition, you can control fermentation process and prevent undesired formations.

What is BioSETUP SB?

BioSETUP SB consists of useful microorganisms which can have effect on natural fermentation process of natural table olives. BioSETUP SB is prepared as a result of works carried out for derivation of microfloras from various natural fermentation brines.

BioSETUP SB is developed within scope of biological elimination criteria and brine samples which are meticulously selected. They are among our most important services specific to customers.

BioSETUP SB protects natural fermentation process from undesired microorganisms. In addition, it fulfills its duty according to an appropriate array, by using lactic acid and other secondary metabolites.

BioSETUP SB is a very reliable product, which means that it offers optimum performance in different situations.

- 1- Natural product quality is improved.
- 2- provides high natural fermentation rates under lower temperatures.
- 3-It improves resistance to polyphenols in olive.
- 4- It reinforces competition among selected microorganisms.

With BioSETUP SB, you can obtain natural and quality products with better aroma, taste, flavor and structure.

Why BioSETUP SB?

BIOPARTNER offers a comprehensive consultancy and control service to protect natural olives from undesired formations during and after fermentation process.

These services start by taking a sample to analyze specifications of brine of current products prior to inoculation with BioSETUP SB. In addition, individual analyses are carried out to observe effects of the SB and to confirm whether or not microorganisms involved in natural fermentation after the inoculation are BioSETUP SB.

Products will be monitored through periodical analyses throughout fermentation process and prior to inoculation with SB. So you can see efficiency of BioSETUP SB.

Consequently, it will be possible to control the products starting from commencement of natural fermentation process with BioSETUP SB. Our recommendations on inoculation will continue in the subsequent process.

BioSETUP Starter is an unrivalled and effective product specially prepared for the olive sector:

- They are microorganisms which are biologically produced by our company
- It controls natural fermentation from the start, by ensuring that microorganisms develop in the right array.
- It allows faster applications by reducing starting period of natural fermentation.
- Consequently, you can obtain quality and natural products with better aroma, taste, flavor and structure.





- It protects natural fermentation from undesired formations and reduces improper bacteria.

- It prevents undesired microbial formations.

- It reduces division amount.

- It reinforces textural structure of the product.

HOW DOES BioSETUP SB IT USED?

BioSETUP SB INOCULATION PROTOCOL

It is recommended to carry out inoculation with SB 30, 40 days after start of the fermentation process.

- 1- Take a bucket of brine from fermentation tank and pour the SB package into the bucket.
- 2- Dissolve SB and pour the mixture into the center of the fermentation tank.
- 3- Do not replace the brine on the days following this inoculation to fermentation tank.

MONITORING BioSETUP SB

Biopartner provides monitoring opportunity of which effects are proven and which is customized according to requests with all analyses.

Two individual fermentation tanks (A and B) will be monitored as samples- non-inoculated and inoculated with BioSETUP SB.

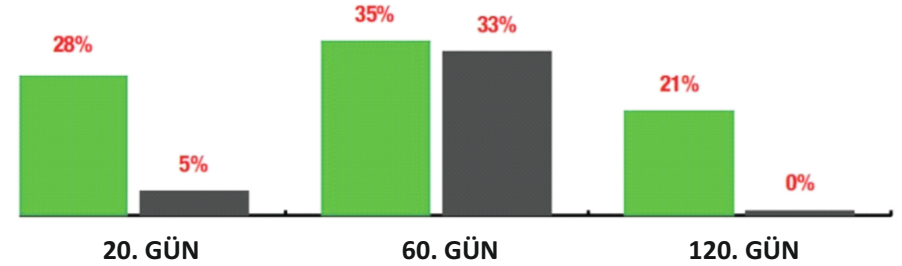
These steps are required for a proper monitoring process.

BioSETUP SB, BEFORE INOCULATION

Before inoculation, sample of 100 cc is taken from both of the fermentation tanks (A and B), these samples shall be kept in a cool place.

FERMENTATION PROCESS with BioSETUP SB

Sample of 100 cc is taken from brines of fermenter A and B tanks, together with 10 olives. These samples are very important for monitoring effects of our auxiliary product.



Keep the sample in a cool place.

SAMPLES TAKEN FROM THE FERMENTER

This sampling process shall be repeated on 60th, 120th and 180th days. Keep the sample in a cool place.



DİĞER FERMENTÖRLER

HOW YOU CAN REQUEST A TEST PRODUCT?

You can request sample by contacting us at the addresses written below.

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