



A New Era in Processed Meat Production

Flavor, Shelf Life, Microbial Safety, and Ease of
Production

What is SS - 921 ?

Key Features of SS-921

- ✓ **Enriches Flavor:** Provides a deeper and more balanced aroma through a natural fermentation process.
- ✓ **Extends Shelf Life:** Ensures long-term freshness of the product thanks to bacteria that provide microbial safety.
- ✓ **Facilitates Production:** Maintains standard quality with a fast and controlled fermentation process.

Why Choose SS-921 ?

- ✓ **Consistent Quality:** The same standard flavor for manufacturers in every production batch.
- ✓ **Natural Protection:** Suppresses harmful microorganisms, providing an alternative to chemical preservatives.
- ✓ **MCompatible with Existing Production Systems:** Easily integrated, requires no extra equipment.



How Does SS - 921 Enhance Flavor ?

✓ Special Fermentation Process:

SS-921 enables sucuk (Turkish fermented sausage) to acquire a richer and more consistent aroma through its natural fermentation mechanism.



✓ Flavor Depth

The organic acids and enzymes within the starter culture provide natural flavor.

✓ Standard Production Quality

It is optimized to provide the same taste and aroma in every production.

✓ Compatibility with Traditional Formulations

SS-921 is easily integrated into existing production recipes and requires no extra processing.

✓ Taste and Texture Stability

It ensures that the product maintains its freshness for a long time without any change in taste.

saser.com.tr



✓ Protection
Against Harmful
Bacteria:

SS-921 prevents the proliferation of harmful microorganisms such as Listeria and Salmonella.



✓ Natural
Protection
Mechanism:

Increases product safety with the natural effect of the starter culture without using chemical preservatives.



✓ Extends Shelf
Life:

By preserving the microbial balance of the product, the consumption period is significantly extended.

Strengthened Food

saser.com.tr

How Does SS - 921 Facilitate Production ?



Fast Fermentation Process

SS-921 enables ideal pH reduction in a short time of 24 hours in the production of standard fermented meat products.



Consistent Product Quality

Guarantees the attainment of the same standard quality and flavor profile in every production.



Cost Efficiency

Offers cost advantages through shorter production times and reduced waste.

Why Should Fermented Meat Product Manufacturers Choose SS - 921 ?

Easy Integration into Your Existing Production Proces.



Ready to Use

It is added directly to existing production systems and does not require any additional processing.



Time and Cost Advantage

It increases production efficiency by making the fermentation process faster and more controlled.

Compliance with Prescription

The formulation is compatible with standard sausage recipes and does not require any additional adjustments.

saser.com.tr

Advantages of SS-921 in the processed meat market

Special Benefits for Large Manufacturers



Strong Performance in Standard Production

It increases quality and extends shelf life in traditional sausage production.



Fast and Controlled Fermentation

It reaches the desired maturity in a shorter time during the production process and provides efficiency.



Use in Premium Products

You can create high quality products thanks to the flavor intensity and aroma stability.



Reduces Sausage Fermentation to 24 Hours

With SS-921, traditional fermentation time is shortened, providing producers with the advantage of time saving and fast processing.

saser.com.tr

Why Does SS - 921 Stand Out ?



✓ Compatible with Local Flavor Profile:

Provides stronger aroma while preserving the traditional taste balance in Turkish sausage production.



✓ Shelf Life and Safety Advantage:

SS-921 ensures that products stay fresh for longer and increases microbial safety.



✓ Efficient Production Process:

Fast fermentation and standard quality offer cost advantages for large-scale producers.

AtaDes - T

Protection Provided by Ata Des-T

- ✓ **Strong Microbial Barrier:** It prevents the proliferation of pathogenic bacteria on the surface of the sausage and ensures safe production.
- ✓ **Long-Term Protection:** It extends the shelf life by providing effective protection against external factors for 10-12 months.
- ✓ **Natural and Edible Formulation:** It provides completely biological protection without using chemical additives in production.

Our Products:

Ata Des-T is a biological and edible disinfectant that prevents bacteria from contacting the surface when applied to natural sausage casings.



Usage with SS-921

- ✓ **Perfect Taste and Safety Combination:** It provides the highest level of microbial safety with internal fermentation control + external surface protection.
- ✓ **Increased Efficiency in Production:** More effective results are obtained in the fermentation and maturation process of sausages.

○ ○ ○ ○

**" Thank you for taking the time to review
this presentation. We value your feedback
and insights. "**

info@saser.com.tr
www.saser.com.tr
+9 0537 395 80 64

Preparer : Serkan TÜRKMEN



SASER

DOMESTIC AND FOREIGN TRADE COMPANY

saser.com.tr