



BioSETUP Starter

Our microorganisms that initiate fermentation ensure a homogeneous final product, less time to initiate the process and a fewer unwanted alterations.

WHAT IS BioSETUP Starter?

BioSETUP Starter is a selection of the most effective microorganisms in the natural fermentation process for olives. BioSETUP Starter is the result of research into microbiotas that are autochthonous to various brines.

BioSETUP Starter has been developed under stringent selection and screening criteria.

BioSETUP Starter acts according to a correct sequence, using lactic acid and other secondary metabolites to keep the fermentation brines free from undesirable microorganisms.

BioSETUP Starter is a highly reliable product, which means it gives optimum performance in different scenarios:

- 1- High growth rates.
- 2- High fermentation rates at low temperatures.
- 3- Resistance to polyphenols extracted from olives.
- 4- Competition between the selected strains.

BioSETUP Starter leads to a stable product in terms of texture, aroma and flavour.

WHY USE BioSETUP Starter?

BIOPARTNER provides a complete consultancy and monitoring service for the product's processes of fermentation and preservation.

These services begin with an assessment before inoculation with BioSETUP Starter in order to discover the product's characteristics. Once inoculated, BioSETUP Starter will carry out an analysis to confirm that the microorganisms involved in the product's fermentation are BioSETUP Starter.

During the fermentation process, the fermenters will be monitored before, after and without inoculation with the product. Thus, we will discover BioSETUP Starter's effectiveness and activity.

Finally, we will give advice as regards inoculation with BioSETUP Starter.

BioSETUP Starter is a unique, highly effective product:

- They are microorganisms bioproduced by the company itself.
- It controls the start of fermentation, ensuring the microorganisms develop in the right sequence.
- It can be introduced faster, shortening the starting time of the fermentation.
- The result is a product with a uniform texture, aroma and taste.
- It reduces unwanted alterations and bacteria.

Example: bloater spoilage and others.

- It eliminates unwanted bacteria.
- It reduces the amount of splitting.
- Improved texture for the pulp and the rest of the fruit.
- It includes free customized monitoring of the analyses, two tests per year during the first year, to ensure the strains are established in the fermentation.



HOW TO USE BioSETUP Starter

BioSETUP Starter INOCULATION PROTOCOL

After the boiling phase, it is recommended that a pH of 6.5 or less be achieved over the three days after filling the fermenter.

With the pH below 6.5, these instructions should be followed:

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

BioSETUP Starter MONITORING

Biopartner provides customised, proven monitoring with complete analyses. Here are the steps for proper monitoring.

BEFORE BioSETUP Starter INOCULATION

A sample of about 100 cc is taken, which must be kept in a cool place.

DURING BioSETUP Starter FERMENTATION

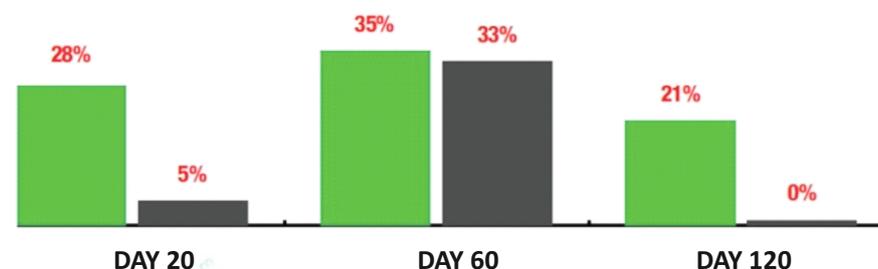
At 3rd week, a 100 cc sample of brine is taken together with 10 olives. Store the sample in a cool place.

BLANK SAMPLES FROM THE FERMENTER

After 3 weeks, a 100 cc sample of brine is taken from the fermenter. Store the sample in a cool place.

WHY USE BioSETUP Starter

BioSETUP Starter's PRESENCE CREATING OPTIMUM FERMENTATION



OTHER FERMENTS

HOW TO REQUEST A SAMPLE

You can contact us for your sample requests

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