Pasta Filata cheese: the Italian legend!

With more than 145 years of Italian heritage, Sacco has developed a cultures range for the production of Pizza cheese and cheese snacks, improving cheesemaking. Our Pasta Filata cheese cultures range, ensures you a steady and reliable cheese production to create high quality products by keeping a simple-making flow. Join our technical team to assist you with cheese browning control.

**OUR PASTA FILATA CHEESES CULTURES**

<table>
<thead>
<tr>
<th>RANGE</th>
<th>APPLICATION</th>
<th>BENEFITS</th>
<th>PRODUCTS</th>
<th>ROTATION</th>
<th>ACIDIFICATION SPEED</th>
</tr>
</thead>
<tbody>
<tr>
<td>ST FAST</td>
<td>Pizza cheese Mozzarella cheese</td>
<td>Best stretchability, Steady production time &amp; traditional flavour, Low post acidification</td>
<td>ST 080 F, ST 080, ST 081, ST 071, ST 060</td>
<td>2/4/6 F, 2/4/6, 3/5/7, 3/5/7, 2/4/6</td>
<td>⭐⭐⭐⭐⭐⭐⭐⭐⭐⭐</td>
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<tr>
<td>ST MILD</td>
<td>Italian bocconcini cheese, Pizza cheese</td>
<td>Isolated from a real Italian mozzarella, Low post acidification</td>
<td>ST 051</td>
<td>3/5/7</td>
<td>⭐⭐⭐⭐⭐⭐⭐⭐⭐⭐</td>
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**OUR COMBO SOLUTION FOR A NATURAL BIO PROTECTION**

Sacco 4Protection range includes AYM serie designed to control the adventitious growth of Yeast and Moulds and AOSM to control the growth of Other Spoilage Microorganism such as *Pseudomonas fluorescens* (e.g. source of Blue mozzarella). 4Protection Special Protective Cultures helps to protect your products, ensuring structure and stability throughout their shelf life enhancing your product identity.

saccosystem.com
SALT MIXTURE FOR RICOTTA GENTILE CHEESE
From research and innovation comes a novelty that preserves and improves the characteristics of a typical product from the Italian dairy tradition, which can be recreated all over the world. For the ricotta cheese production, we suggest our customers the use of a Food grade Salt mixture for Ricotta cheese production, that are capable to improve the structure of ricotta during the coagulation.

The Food grade Salt mixture for Ricotta has the capability to drain the residual whey rapidly during the first phase in the flocculation tank and allows you to obtain a structured flake, typical of the ricotta gentile. The ricotta obtained with our Salt mixture is sweeter, slightly whiter, with a non-granular structure, softer consistency and designed ad hoc to make the best Italian Ricotta Gentile.

OUR COMBO SOLUTION FOR A NATURAL BIO PROTECTION
Ricotta gentile is a whey cheese susceptible of secondary contamination, mainly from Pseudomonas spp. The extension of the shelf life of refrigerated ricotta fresca could be obtained spraying Sacco’s protective cultures inhibiting the growth of this spoilage microorganism. 4Protection Lyofast CNBAL significantly reduced the growth of Pseudomonas spp respectively after 14 and 21 days of refrigerated storage.

REFERENCE:
Use of CNBAL protective culture in MAP packed Ricotta fresca cheese to control Pseudomonas spp.