

# 4 CHOICE

Dairy alternatives cultures

## SY 1

It ensures a uniform and controlled production of traditional **drinkable, set and stirred soy yogurt.**

### SPECIAL PROPERTIES

Consists of specifically selected strains of *Streptococcus thermophilus* and *Lactobacillus delbrueckii* ssp. *bulgaricus*. The enhanced viscosity is due to *S. thermophilus* producing EPS. It is produced without milk derivatives.

VISCOSITY LEVEL ○ ○

## SYAB 1

It ensures a uniform and controlled production of traditional **drinkable, set and stirred soy yogurt.**

### SPECIAL PROPERTIES

Selected strains of *Streptococcus thermophilus* and *Lactobacillus delbrueckii* ssp. *bulgaricus* added with **probiotic strains** of *Lactobacillus acidophilus* and *Bifidobacterium animalis* spp. *lactis* for **soy** products. The enhanced viscosity is due to *S. thermophilus* producing EPS. It is produced without milk derivatives.

VISCOSITY LEVEL ○ ○

## \*SYAB 2

Rotation of SYAB 1

VISCOSITY LEVEL ○ ○

## SY 42

It ensures a uniform and controlled production of traditional **drinkable, set and stirred soy yogurt.**

### SPECIAL PROPERTIES

Consists of specifically selected strains of *Streptococcus thermophilus* and *Lactobacillus delbrueckii* ssp. *bulgaricus*. It is a milk free culture, free from lactose and other derivatives and may be applied in generic fermented soy products. The enhanced viscosity is due to *S. thermophilus* producing EPS.

VISCOSITY LEVEL ○ ○ ○

## VSAB 1

Lyofast VSAB 1 ensures a uniform and controlled production of fermented vegetable drinks, traditional **drinkable, set and stirred coconut yogurt.**

### SPECIAL PROPERTIES

Selected strains of *Streptococcus thermophilus* added with **probiotic strains** of *Lactobacillus acidophilus* and *Bifidobacterium animalis* spp. *lactis* for **coconut** products. The enhanced viscosity is due to *S. thermophilus* producing EPS. It is produced without milk derivatives.

VISCOSITY LEVEL ○ ○ ○

## VSB 1

Lyofast VSB 1 ensures a uniform and controlled production of fermented vegetable drinks, traditional **drinkable, set and stirred coconut yogurt.**

### SPECIAL PROPERTIES

Selected strains of *Streptococcus thermophilus* added with **probiotic strains** of *Bifidobacterium animalis* spp. *lactis* for **coconut** products. The enhanced viscosity is due to *S. thermophilus* producing EPS. It is produced without milk derivatives.

VISCOSITY LEVEL ○ ○ ○

**APPLICATION****SYAB 1****FREEZED DRIED****Lyofast SYAB 1**

Add the powder directly into process soy under aseptic conditions ensuring that the culture is well dispersed by gentle stirring. The freeze-dried culture is packed in waterproof and airproof aluminium pouches. It is available in 1, 5, 10, 20 and 50 UC.

**PELLET FROZEN****Cryofast SYAB 1**

The entire culture must be used at one time and added directly into the process milk, stirring. The deep-frozen culture is packed in waterproof and airproof PET/PE doypack pouches.

INOCULATION GUIDELINES	CERTIFICATIONS
<b>FREEZED DRIED UC/100I</b> <b>PELLET FROZEN UC/100I</b> Yogurt, long set 0.5 - 1.0 Yogurt, short set 2.0 - 4.0	
<b>OPTIMAL TEMPERATURE FOR GROWTH 37-39°C</b>	

**Special cultures designed for those looking for non-dairy based products**

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**APPLICATION****SY 42****PELLET FROZEN****Cryofast SY 42**

Deep-frozen pelletised culture. It is available in 50 UC. The deep-frozen culture is packed in waterproof and airproof PET/PE doypack pouches.

INOCULATION GUIDELINES	CERTIFICATIONS
<b>PELLET FROZEN UC/100I</b> Yogurt, long set 0.5 - 1.0 Yogurt, short set 2.0 - 4.0	
<b>OPTIMAL TEMPERATURE FOR GROWTH 43°C</b>	

**APPLICATION****SY 1****FREEZED DRIED****Lyofast SY 1**

Add the powder directly into process soy under aseptic conditions ensuring that the culture is well dispersed by gentle stirring. The freeze-dried culture is packed in waterproof and airproof aluminium pouches. It is available in 1, 5, 10, 20 and 50 UC.

**PELLET FROZEN****Cryofast SY 1**

The entire culture must be used at one time and added directly into the process milk, stirring. The deep-frozen culture is packed in waterproof and airproof PET/PE doypack pouches. It is available in 10, 25, 50 UC.

INOCULATION GUIDELINES	CERTIFICATIONS
<b>FREEZED DRIED UC/100I</b> <b>PELLET FROZEN UC/100I</b> Yogurt, long set 0.5 - 1.0 Yogurt, short set 2.0 - 4.0	
<b>OPTIMAL TEMPERATURE FOR GROWTH 43°C</b>	

**APPLICATION****VSAB 1****FREEZED DRIED****Lyofast VSAB 1**

Add the powder directly into process soy under aseptic conditions ensuring that the culture is well dispersed by gentle stirring. The freeze-dried culture is packed in waterproof and airproof aluminium pouches. The packaging material is food grade.

INOCULATION GUIDELINES	CERTIFICATIONS
<b>FREEZED DRIED UC/100I</b> Yogurt, long set 0.5 - 1.0 Yogurt, short set 2.0 - 4.0	
<b>OPTIMAL TEMPERATURE FOR GROWTH 37-39°C</b>	

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