

CULTURES AND ENZYMES FOR EMMENTHAL AND SWISS TYPE CHEESE



Emmenthal and Swiss Type Cheese often “enters through the eyes”

The cheese making technology “with eyes” is one of the challenges both cheese-making technologists as well as the owners of the dairy companies must face each day. The application of this technology, apparently correct, means that in many occasions the process cannot be conducted towards the desired parameters. If you want to fully manage what is really happening in the milk throughout the whole process, from the pouring in the vat until the maturation in ripening rooms, **Sacco** has the solution! Through our products and application knowledge, we can help the industry to produce the best **Emmenthal and Swiss type cheeses**.

The use of various indicators will allow us to standardise the process and, in case of any deviation from the stated objectives, apply the corrective measures immediately. Some selected strains were studied to produce a balanced blend of LAB that ensure the right acidification kinetics and release the right enzymatic complex to obtain the elasticity of texture typical of **Emmenthal** cheese, so “**the best container for the best eyes**”! Together with the starter, **Sacco** developed a range of *Propionibacterium* (PAB) cultures adaptable to all **Emmenthal cheese types**: perfect eyes with natural and typical flavour will come from **Sacco** fermentation.

High cooking-resistance, optimal texture, and flavour production.

CULTURES	RANGE	PRODUCT VERSION	
SHL 092 E	New	☼	❄
SHL 099 E	New		❄
LH 45	New		❄
LH 102	New	☼	❄
LH 4R51	New	☼	❄
SL 083 F	Classic		❄
SL 083 AF	Classic		❄
SLH 090 F	Classic		❄
SLH 093 C	Classic		❄
SLH 097 C	Classic		❄
SH 098F/099F	Classic		❄
ST 020/022/023	Classic	☼	❄
ST 080F/086F	Classic	☼	❄
LL1	Classic	☼	❄
LL 085	Classic		❄
PF 8	Classic		❄
PB 1	Classic	☼	

☼ Freeze-dried ❄ Frozen

Sacco System is the international biotech excellence applied to the food, nutraceutical and pharmaceutical industry. Sacco System provides its customers with healthy, natural and functional products.

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The natural bioprotection of your Emmenthal and Swiss type products

Sacco has selected microorganisms for protection against unwanted microorganisms in dairy products. The cultures of **4Protection Line** help to control and preserve the final product from alterations, fighting in a completely natural way any possible unwanted microorganisms and thereby maintaining a "clean label" product, protecting the quality and food safety and helping reduce food waste. **4Protection Line** is compatible and complementary to all Sacco's starter cultures, they are used by direct inoculation or surface treatment.

All products can be customized in a tailored recipe.*

*CULTURES	RANGE	PRODUCT VERSION	
LR4 PD	New	☼	❄️
SP 1	New	☼	❄️
LC4 P1	Classic	☼	❄️
LR B	Classic	☼	❄️
LPR A	Classic	☼	❄️

☼ Freeze-dried ❄️ Frozen



Powder and liquid rennet

The perfect products for the making of **Emmenthal and Swiss type cheeses** are **Clerici's powder or liquid rennet** with high chymosin content. The accurate selection of specific raw materials guarantees a unique enzymatic richness, a uniform granular structure and an optimal solubility.

CLERICI POWDER RENNET

Chymosin-Pepsin %	IMCU
96-4	} 870 and higher
80-20	

Clerici rennet contributes to obtaining a repeatable, exact clotting and coagulation time, optimal removal of the whey from the curd, and a compact cheese curd structure in the mold. **The Clerici rennet is 100% natural, free of preservatives, and is available in Halal and Kosher versions.**

CLERICI LIQUID RENNET

Chymosin-Pepsin %	IMCU
80-20	} 200 and higher
94-6	

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