LACTOSIL® 3.0

STAY ON THE BEST WAY

A COMPANY OF SACCO SYSTEM

CENTRO Sperimentale Del Latte

SACCO SYSTEM
Supporting food culture & life
LACTOSIL 3.0: THE DOMINANT STRAIN

LACTOSIL THREE GENERATIONS

In 1983 LACTOSIL 1.0 was a blend of lactobacilli selected from forage and silage.

LACTOSIL 2.0 was a blend of four of the best lactobacilli, developed after a series of “in field experimental trials”.

LACTOSIL 3.0 is born from scientific evidence of co-fermentation in many substrates that allowed CSL to identify the “DOMINANT” strain.

1 Today it provides the best performing lactobacillus in all types of silage, summer and spring, of grasses and legumes: Lactobacillus plantarum 14D/CSL - DOMINANT strain.

2 It is the result of over 30 years of CSL experience in ensiling forages and allows to DRIVE FERMENTATION TO THE RIGHT DIRECTION.
CSL is a **global point of reference for the agro-zootechnical sectors, food, nutraceutical and pharmaceutical.**

Since 1948 CSL isolates, selects and produces a range of specific lactic acid bacteria for each application field.

**From 2016 CSL is a Company of Sacco System,** as International Biotech Centre of food, nutraceutical and pharmaceutical industries.

**Caglificio Clerici, Sacco, CSL and Kemikalia operate synergically** as a unique business system, maintaining their autonomy and specific characteristics.

Final purpose is to provide **innovative and tailored solutions** to our customers.
A SILAGE IS A WELL FERMENTED FOOD IF...

1. Is **tasty** for animals
2. Is **safe** for their health
3. Is **safe** for milk supply chain

TO MOVE TOWARDS THE RIGHT DIRECTION

CHOOSE LACTOSIL 3.0
The silage fermentation can take two wrong directions (both due to the NON-LAB germs) and only one right direction (acidification, due to the LAB).

**BUTYRIC/ALKALINE (clostridia)**

The good ensiling results are obtained only by **driving the fermentation**, orienting it towards the **right direction**, so you have to use:

1. The right technique
2. Right lactic acid bacteria
3. Right LAB dose

**ACID (LAB)**

**ALCOHOLIC (yeasts)**
THE FUNDAMENTAL RULE TO DRIVE FERMENTATION:

Add a high dose of selected acid lactic bacteria in the forage mass.

Higher is the number of UFC/g of the starter dose at the beginning of the ensiling, earlier you can reach the safety goal.

The fermentation piloted by LACTOSIL 3.0 ensures:

- Fast acidification in lactic acid
- No gas (CO₂) production
- Fast drop in pH and inhibition of NON-LAB germs

The power of LACTOSIL 3.0: dominating LAB and dose 10 times higher
LACTOSIL 3.0 makes silage safer, more palatable and nutritious, improving livestock health, company profitability and the quality of end products.

LACTOSIL 3.0 ensures to reach important goals:

1. Silo’s early opening
2. Safet and nutritional value of silage
3. Health and productive length of livestock
4. Quantity and hygiene of the milk produced
Thank you, LACTOSIL 3.0!!!