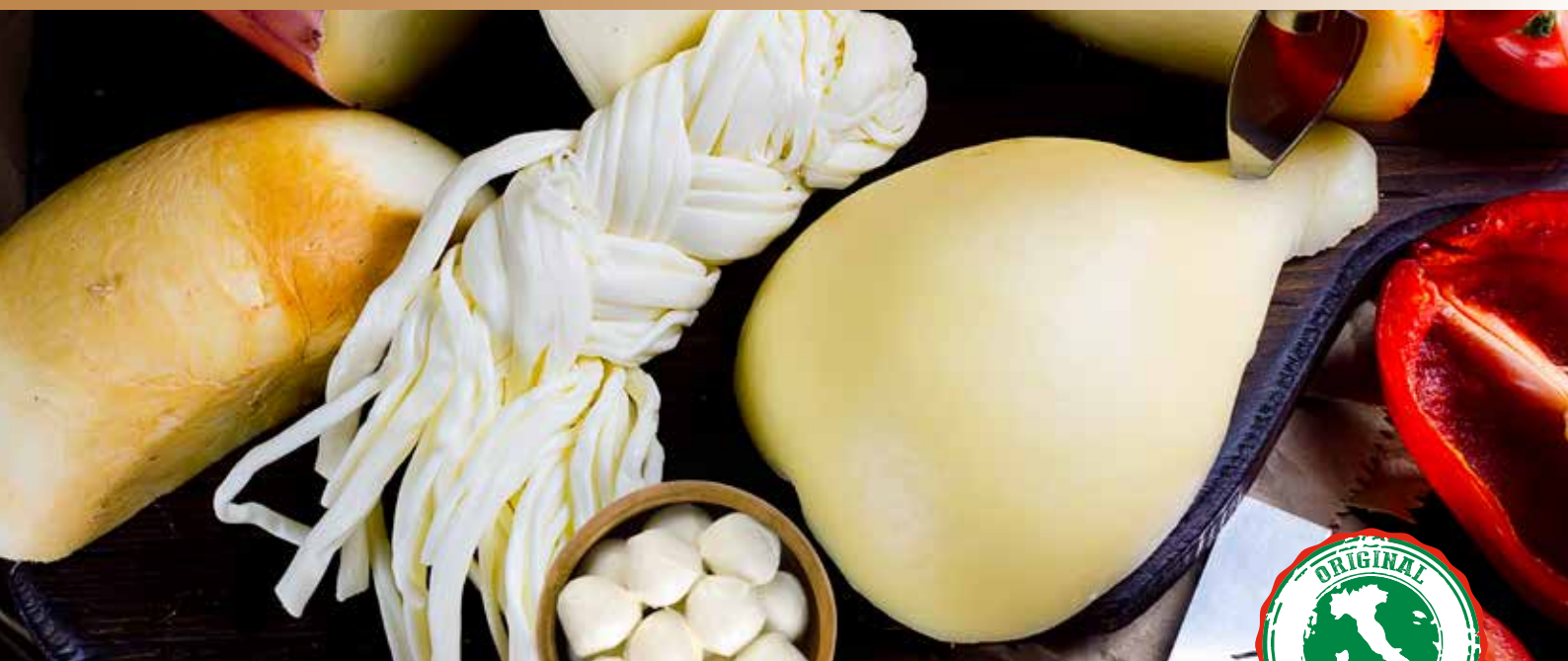


# PASTA FILATA

## OUR STRETCHED CURD CHEESE VARIETIES



## Mozzarella: the Italian legend

With more than 145 years of Italian heritage, Sacco has developed a range of starter cultures for the production of **Mozzarella** and cheese snacks. Our **Pasta Filata 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 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 Any Other Spoilage Microorganism such as *Pseudomonas fluorescens* (e.g. source of blue mozzarella). **4Protection Food Cultures** helps to protect your products, ensuring structure and stability throughout their shelf life, thereby maintaining your product identity.

## Kashkaval: the traveller of the old world

**Kashkaval** is a very popular semi-hard «stretched cheese» that derives its name from the Italian cheese «**Caciocavallo**». Its production is dated back to the eleventh century. During Roman times, technology moved from Italy to Great Britain, probably giving birth to Cheddar after being adapted. Nowadays, from Crimea to Morocco, Kashkaval can dress a different name although the production is based on the same fundamentals.

This **semi-hard cheese** is allowed to age for six months during which it develops a **piquant, spicy** and somehow **salty taste** with a slight hint of olive oil. The slightly hard texture of this **yellow table cheese**, makes it suitable for grilling and grating. It can be served as a cheese platter or used in salads, appetizers, pizzas, and lasagna.

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### Our Range for Pasta Filata

APPLICATIONS	PRODUCT	ACIFICATION RATE	POST ACIDIFICATION	PLUS	AVAILABLE NR. OF ROTATIONS
KASHKAVAL MOZZARELLA	ST 080 F	● ● ● ● ●	Very Low	Improved Stretchabilty	4
	ST 080	● ● ● ● ●	Very Low	Improved Stretchabilty	4
	ST 081	● ● ● ● ○	Very Low	Optimal Stretchabilty	4
	ST 071	● ● ● ○ ○	Very Low	Optimal Stretchabilty	4
	MOS 070 F	● ● ● ● ○	Low	Optimal Stretchabilty	4
	ST 060	● ● ○ ○ ○	Very Low	Optimal Stretchabilty	4
KASHKAVAL	SH 090 E	● ● ● ● ○	Medium	Suitable for ages types	2
	YH 090 E	● ● ● ● ○	Medium	Suitable for ages types	3
	YHL 092 E	● ● ● ● ○	Medium	Suitable for ages types	3
	YHL 092 F	● ● ● ● ○	Medium	Suitable for ages types	3
	MW 030 N	● ● ○ ○ ○	Medium-Low	Flavour Enhancer	3
	MWO 030	● ● ○ ○ ○	Medium-Low	Flavour Enhancer	3
FRESH MOZZARELLA	ST 051	● ● ● ○ ○	Extra Low	Traditional Italian Mozzarella Flavour	4



## Liquid and Powder rennet for Pasta Filata

The perfect ingredient for **Pasta Filata cheese** production is **Clerici liquid rennet** with high chymosin content.

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.

### CLERICI LIQUID RENNET

Chymosin-Pepsin %	IMCU
75-25	110 and higher
92-8	150 and higher
80-20	110 and higher
82-18	150 and higher

To make Pasta Filata you can also use **Clerici powder rennet**, the accurate selection of specific raw materials guarantees a unique enzymatic richness, a uniform granular structure and an optimal solubility. **The Clerici rennet is 100% natural, free of preservatives, and is available in Halal and Kosher versions.**

### CLERICI POWDER RENNET

Chymosin-Pepsin %	IMCU
96-4	860 and higher
70-30	890 and 1040
90-10	870 and higher