EPS cultures for cheeses

we are ingredients makers

Increase performance without changing the characteristics of your cheeses.

We are pioneers in the application of structuring cultures (EPS)

Consumers constantly search the market for new products displaying interesting features on the market, often looking for innovation.
In the mesophilic starter line, Sacco offers innovative blends like starter blends with strains that produce exopolysaccharides.
Their application range covers many different products and technologies, where these mesophilic cultures play a fundamental role.

The addition of EPS-producing cultures in semi-hard cheeses and pasta filata (full-fat, part-skim, and skim milk) for example, is a scientifically demostrated alternative for increasing performance without changing the physical-chemical and sensory characteristics of your cheeses.

As it is widely known, EPS are long chain, high molecular weight α and β linkages which may contain homopolysaccharides or heteropolysaccharides (De Vuyst & Degeest, 1999). Sacco offers a series of strains able to produce EPS, namely *Streptococcus thermophilus*, *Lactobacillus bulgaricus* and *Lactococcus lactis* ssp. *cremoris*.

The benefits of EPS are:

- Preservation moisture and reduction of whey off
- Interaction with caseins and whey-protein to stabilize and improve structure
- Improve elasticity and plasticity of the finished product, especially in the production of reduced fat products.

food

Why use SACCO SYSTEM EPS cultures

The use of exopolysaccharide-producing cultures in the manufacturing of semi-hard and soft cheeses improves yield and increases moisture.
Moreover, the addition of EPS-producing cultures does not affect proteolysis, pH, melting capacity and senosry acceptance.

However, differences can be observed in the rheological parameters such as hardness, chewiness.
The addition of EPS-producing cultures in semi-hard cheeses is a promising way to increase yield without changing the physicochemical and sensory characteristics of the finished product.

With EPS

Without EPS

BETTER FUNCTIONALITY

BETTER SLICES

PLASTICITY AND ELASTICITY

food

Rennet, Lactic Bacteria and Probiotics since 1872
saccosystem.com

SACCO system

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