







## THE SOLUTION FOR PLANT-BASED CULTURED PRODUCTS





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# A COMPLETE RANGE FOR PLANT-BASED CULTURED PRODUCTS

Our **V Choice** range is designed to provide better taste, optimal texture, and improved nutritional profile solutions.

**V Choice** is a food culture range, composed of selected and controlled hypoallergenic strains, free of lactose and other allergens that are mentioned in Regulation (EC) 1169/2011, free of animal derived products.

They are the ideal cultures which ensure texture, flavour and aroma development.

V Choice ensures:



**fast  
acidification**



**pleasant flavour  
development**



## enhanced texture



**low post-acidification**

























**V Choice culture range for plant-based cultured products**

The **V Choice** range ensures a controlled and uniform production of cultured products of plant origin for each type (set, stirred, high protein, drinkable or drinkable for ambient distribution and spreadable).

All cultures are available as freeze-dried direct inoculation (Lyofast)

STARTER CULTURES		LEGUME-BASED (Soy, pea, chickpea, faba)	CEREAL-BASED (oat, rice)	NUT-BASED (coconut, almond, cashew)
	V ESSENTIAL			
	V MILD			
	SY 1			
	V STV 10			
	SY 42			
	V SAB 1			
	SYAB 1			
	V M0 01			
	V M01 N			
ADJUNCT CULTURES	V BGP 93			
	V LR 4PD			
PROBIOTIC CULTURES	V BLC 1			
	V CRL 1505			
	V SYNBIO 100			
	V VITALYS			
	V LP LDL			

Guidelines for use

-  Appropriate
-  More appropriate
-  Most appropriate



# CULTURES SOLUTIONS FOR PLANT-BASED SPREADABLES

Improvement can be achieved in plant-based spreadables through microbial fermentation since lactic acid fermentation has the advantage of having a **positive impact on structure and flavour attributes** by metabolizing and transforming plant-derived ingredients into enhanced products with unique flavours, nutritional profiles, or modified textures.

Our V Choice thermophilic and mesophilic cultures are the best way to shape and diversify your plant-based cultured products portfolio, allowing you to be a trend-setter in your market.

Thanks to our V Choice cultures range, you can tailor the taste of your products depending on the matrix and the technologies used.





# CULTURES SOLUTIONS FOR FLAVOUR AND MOUTHFEEL ENHANCEMENT

Our V Choice cultures for flavour enhancement are the best solution to satisfy every consumer's needs, in terms of flavours, by optimising the nutritional benefits of a plant-based cultured products.

Our V Choice cultures for flavour enhancement are **designed to boost the intensity of acid and volatile organic compounds** (often associated to the development of "dairy-related" flavors), while decreasing unpleasant plant-based flavours.





# ADD VALUE WITH PROBIOTIC SOLUTIONS

Our probiotics solutions are perfect for producing a healthier plant-based cultured product by improving the fermentation or enhancing the flavour and mouthfeel of your products.

V CRL 1505

V BLC 1

V VITALYS

V SYNBIO 100

V LPLDL

A study demonstrated that Sacco System's *Bifidobacterium animalis* ssp. *lactis* BLC 1, contained in a Yogurt-like soybean product, can survive and proliferate in the gastrointestinal tract of healthy adults. Moreover, **its ingestion altered the composition of fecal microbiota in a manner that exerted a beneficial effect on human health** (Wanatabe H. & Isono Y. 2012)





# CREATE YOUR MIX

V Choice cultures building blocks approach is designed to support product developers in unique ways, allowing to shape your product portfolio **by improving textural and sensorial properties**, while maintaining the nutritional benefits of consuming fermented products.





# CERTIFICATIONS

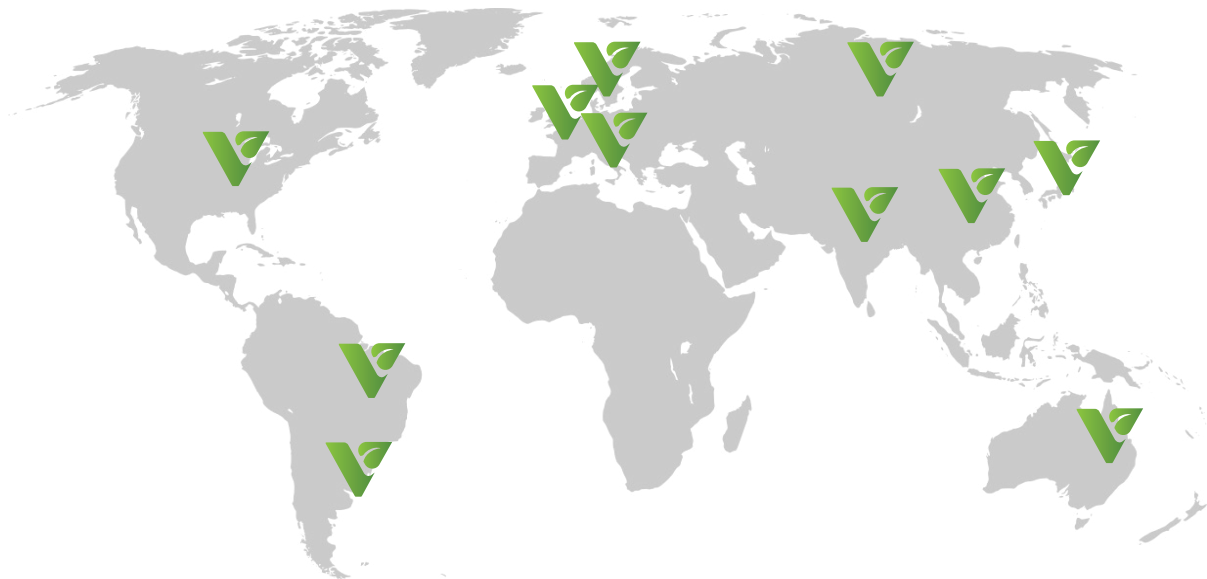
Our **V Choice** range is **certified for safety and compliance** with demand for:

- dairy and lactose free
- non-animal origin
- allergen free
- soyfree





# SACCO SYSTEM IN THE WORLD



**+6,500**

Cell bank  
proprietary  
strains

**40,000L**

Fermentation  
Capacity

**+45**

Probiotic species  
manufactured

**4**

Pilot plant  
Up to 200L

**+90**

Years of probiotic  
manufacturing

**+50**

University  
partnerships

**110**

Export  
Countries

**8**

Production  
Plants





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