



Shape the trendy flavour for your market and inspire your senses

Welcome to the world of Symphony yogurt, where taste and knowledge come together to create a truly unique and inspiring experience.

Sacco System boasts a strong tradition and expertise in the research, development, manufacturing and selling of lactic acid bacteria for yogurt, and recognizes the importance of supporting our customers by offering an outstanding product within a crowded market.

A balanced flavor is the key component for making delicious yogurt, and we have devised the perfect yogurt culture that will perfectly satisfy your customers' cravings.

Symphony cultures are specifically developed for innovative partners that are looking for authentic, distinctive and different products.

The balance of flavours is the main feature of this new line within our product portfolio.

Flavour development in yogurt

The primary sensory attributes of yogurt include texture, colour, and flavour. The sensory properties depend largely on the relative balance of flavour compounds derived from carbohydrates, proteins or fats in milk. The flavour components of yogurt include the volatile and non-volatile compounds already present in milk, and specific compounds deriving from milk fermentation.

Considerable knowledge has been gathered on lactic acid bacteria (LAB), the main actors of fermentation in yogurt.

It has been suggested that more than 90 different volatile compounds can be identified in yogurt.

The major compounds commonly reported, typically held responsible for yogurt's desirable flavour, are lactic acid and acetaldehyde.

A "desirable flavour" in yogurt means that the final product is characterized by major flavour compounds in substantial levels without any off-flavours.

The great majority of the flavour compounds found in yogurt derive from the activity of microorganisms in starter cultures.









Do you enjoy our Symphony?

Take a moment to reflect on the flavour of your yogurt.

So why not give Symphony yogurt cultures a try?

We are the right partner to develop the taste that's right for your market because we're going to make it together with you, composing your personal symphony.

Symphony Cultures JP	Lyofast Yo-Adagio	Lyofast Yo-Andante	Lyofast Yo-Vivace	Special Feature
Description	Symphony cultures consists of specifically selected strains of <i>Streptococcus thermophilus</i> producing EPS and medium content of <i>Lactobacillus delbrueckii subsp. bulgaricus</i> . Lyofast Symphony ensures a uniform and controlled production of very balanced yogurt with high viscosity.			All in one solution: - High performance consistency - Enhanced viscosity - Alternative flavour
Texture	Medium	Medium	Medium	
Symphony Flavour Intensity		 	  	
Packaging size	1, 5, 10, 20, 50, 100 UC			
Cuture information	Optimal temperature of growth 38-43°C			
Shelf life	18 months when stored below -17°C.			