

MARGHERITA ITALIAN PIZZA-CHEESE CULTURES

A COMPANY OF SACCO SYSTEM



Mozzarella. A word that makes your mouth water just to hear it.

Its origins are deeply rooted in Italian history, manuscripts, and documents dating back as far as the 13th century. Born in Campania, in the past it was considered as a product for the refined palate, although it quickly became naturally popular all over Italy.

It is a product that is part of the **Italian tradition** and with tradition comes passion. Mozzarella is now a true and iconic global gastronomic delight. Furthermore, it is known to everyone for being the main ingredient of another iconic delight from that region, namely pizza.

In 1889, when the sovereigns of Italy, King Umberto I and **Queen Margherita**, visited Naples, the best Neapolitan pizza maker, Raffaele Esposito, prepared three pizzas for the royals, including one that honoured the Queen.

The astonishment on her part was so great, that she praised the Neapolitan pizza maker in writing and **he named the pizza after her**. From that moment on, it became known as the Margherita, a name still synonymous with pizza craft to this day.



Sacco System is the international biotech center for food, nutraceutical and pharmaceutical innovation. Sacco System guarantees its customers healthy, natural and functional products to "Support food culture and well-being".

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THE ONLY ITALIAN CHOICE FOR CHEESE ON A PIZZA.



From Naples to New York, from Paris to Sydney and Hong Kong, pizza has now conquered the world and today our aim is to spread the key original Italian ingredient for pizza cheese all over the world. From the origins of a local product, comes a delight intended for global production.



The new range: **MARGHERITA** Italian pizza-cheese cultures.

Our Research and Development team has created “**MARGHERITA**” Italian pizza-cheese cultures, a new range of fast lactic cultures specific to the production of pizza cheese and able to guarantee a product with unique functional characteristics and exceptional taste.

The **MARGHERITA** range | Italian pizza cheese cultures is made up of two specific products which guarantee excellent acidification speed: **ST Regina-M** and **ST Regina-S**.

We have developed an **original Italian styled** product for the production of a unique pizza cheese which embodies the “Made in Italy” standard, a value that has taken centuries of work, passion and savoir-faire to personify all the charm of Italy which is recognized and appreciated all over the world.

STRENGTHS
Extra fermentation speed
Improved stretchability
Standardization of production times
Low post acidification
Excellent browning control
Fine slicing



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