

Yo-mild

your demand, your need: we provide



Yo-mild: meeting the market demand for mild yogurt

A substantial part of the global market is made up of yogurt with mild characteristics. Yo-mild is SACCO's answer to meet this market demand.

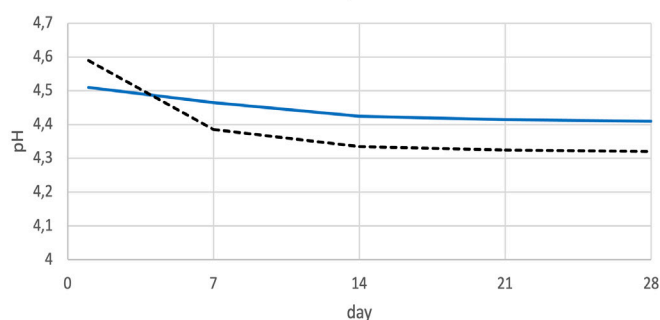
Lack of post-acidification is a very important feature for yogurt blends, since this ensures a stable mildness during shelf life.

Thanks to its mildness, the viability of starter cultures as well as any probiotic cultures are guaranteed during shelf-life.

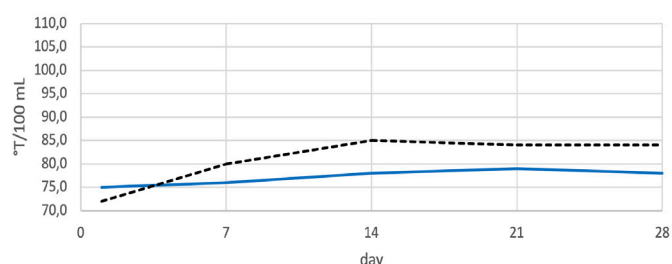
In addition Yo-mild guarantees a stable structure, color and aroma.



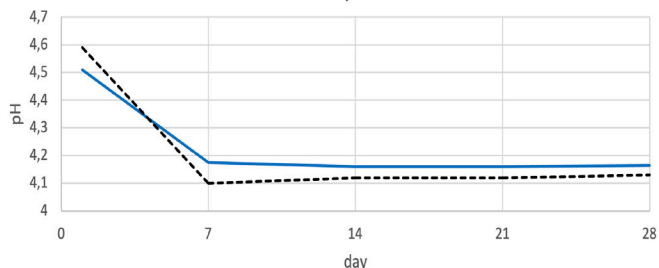
pH evolution at 4°C



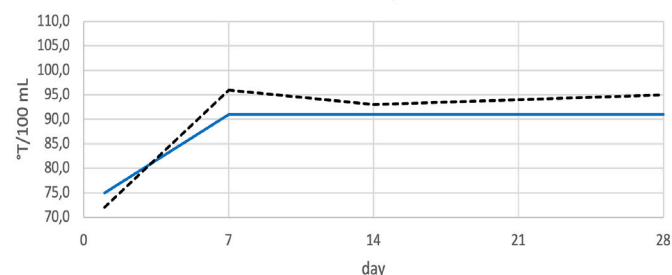
Acidity evolution at 4°C



pH evolution at 25°C



Acidity evolution at 25°C



Milk: 3,4% protein and 3,6% fat milk, pasturized 95°Cx5min, 7% sugar added

Yo-mild

Competitor

Yo-mild: the answer to post-acidification

Yo-mild is characterized by optimal milky flavour and high sweetness perception. Even after 28 days, Yo-mild yogurts are characterized by milky aroma and sweetness. Thanks to these features, Yo-mild allows you to work on aroma customization.

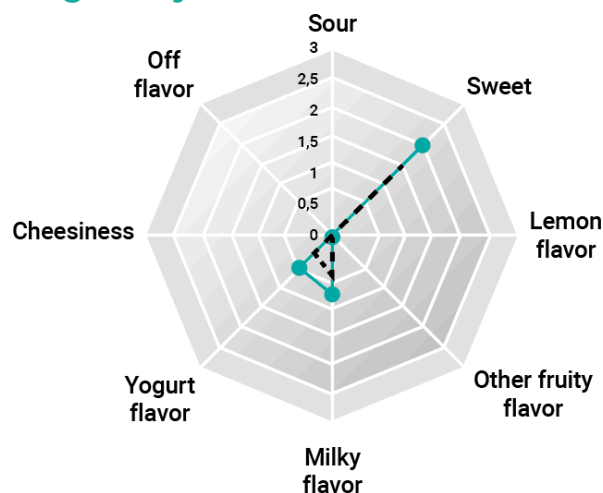
To further increase the sweetness of the finished product, we suggest using our own Sacco lactase. By treating milk products with lactase, the lactose contained in milk is converted into glucose and galactose, two sugars that are easily digestible. D-glucose and D-galactose have a relative sweetness that is higher than lactose.



Yo-mild ———●———

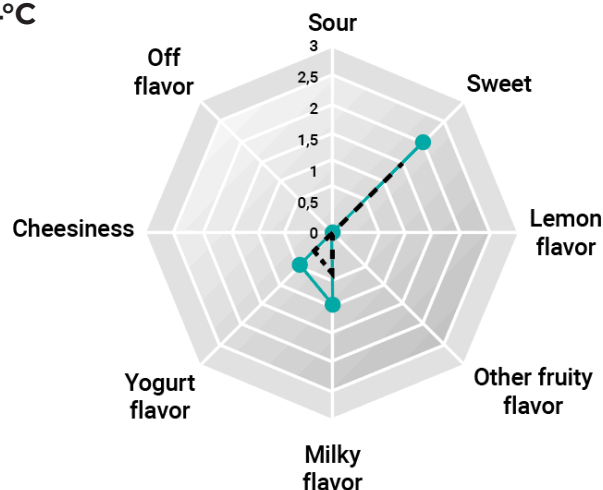
Competitor - - - - -

Storage 3 days

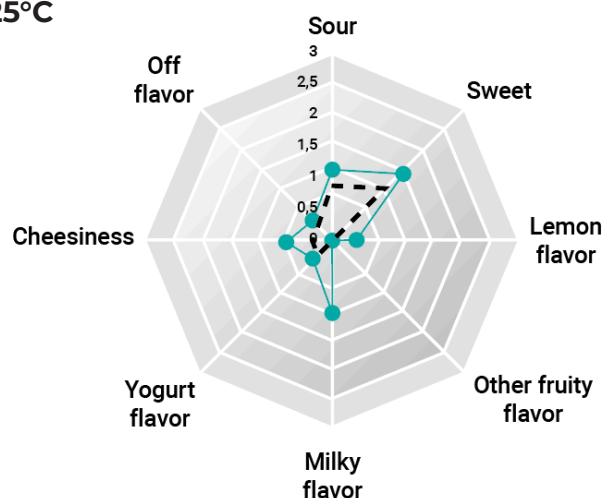


Storage 28 days

4°C



25°C



Milk: 3,4% protein and 3,6% fat, 7% sugar added w/w and pasturized 95°Cx5min

Yo-mild: the taste of health

Yo-mild with probiotics addition.

The last few years have seen even more intensification of consumer interest in food and drink products which boost immunity levels, and it is likely that this interest in increasing your body's chances of fending off illness will become a longer term behavior.

This is primarily thanks to live bacteria found in yogurt contributing to a well-functioning immune system¹.

As the pandemic continues, fermented dairy such as yogurt have the opportunity to be re-established as the go-to food for consumers looking to boost their immunity.

Adding *Bifidobacterium animalis* subsp. *lactis* improves not only gastrointestinal health but furthermore after 28 days of storage, Yo-mild with BLC 1 added shows to amplifies the milky aroma of yogurt, compared to the Yo-mild culture alone.



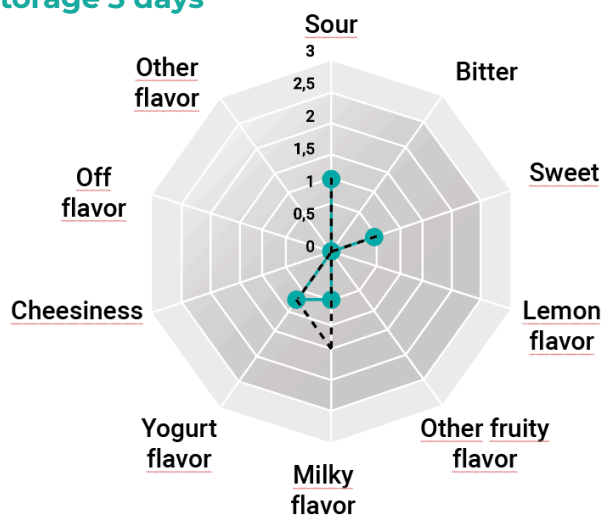
Yo-mild 

Yo-mild+BLC 1 1×10^7 CFU/mL 

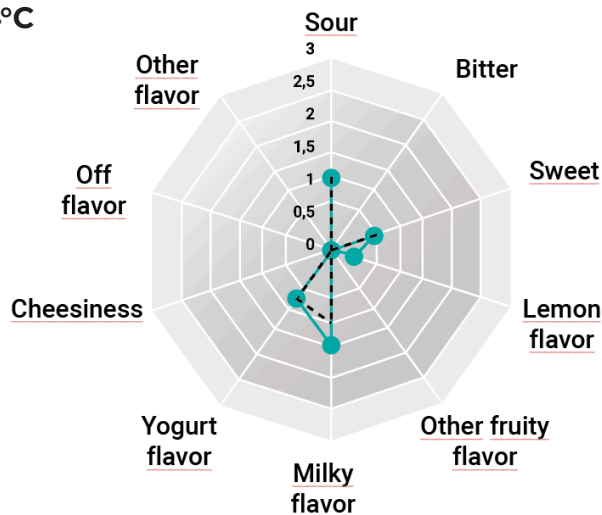
Reference:

[1] Watanabe, H., & Isono, Y. (2012). Survival of *Bifidobacterium animalis* subsp. *lactis* OPB-1 in the Gastrointestinal Tract after its Administration in a Milk-free Soybean Product and the Effect on Fecal Microbiota in Healthy Adults. Food Science and Technology Research, 18, 243-250.

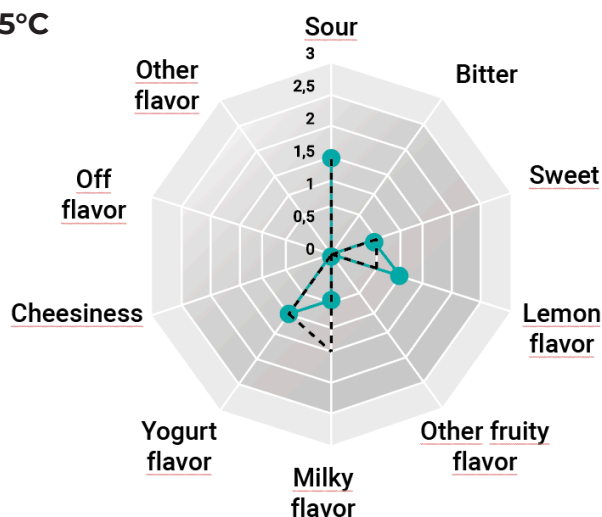
Storage 3 days



Storage 28 days 4°C



25°C



Milk: 3,4% protein and 3,6% fat, 7% sugar added w/w and pasturized 95°Cx5min