

Smart Packaging Meets Cultures With Protective Effect:

# Delivering Quality Through the Entire Shelf Life

Smart packaging and natural cultures together ensure stable quality throughout shelf life.

In today's dairy market, packaging is no longer just a passive barrier, it plays a strategic role in protecting product quality, enhancing sustainability and supporting brand transparency. Modern packaging technologies aim to keep products naturally fresh and safe for longer, while responding to consumer expectations for clean labels and reduced environmental impact. However, packaging alone is not always enough. The real challenge is ensuring that products like fresh cheeses, yogurts, fermented milks and pre-packed sliced cheeses maintain taste, aroma, texture and microbiological safety until the moment they are consumed.

This is where Sacco System's **4Protection** range acts as an ideal complement. While smart packaging protects the product from external contamination, **4Protection**

**natural cultures work inside the product**, promoting internal microbiological balance and stability throughout the entire shelf life without the need for additives or artificial preservatives.

Our portfolio offers targeted solutions to the key microbiological challenges in dairy production. Each line is specifically formulated to inhibit yeasts, moulds, *Listeria*, *Clostridia*, gas-producing microorganisms, psychophiles, *Pseudomonas*, or Gram-negative bacteria. All solutions meet the precise needs of every cheesemaker and are supported by dedicated technical expertise throughout the process.

Consumers today increasingly choose dairy foods that are **natural and authentic**, yet they still demand high safety standards and consistent quality. The 4Protection

BY PAOLO CERNUSCHI, TECHNICAL SALES DIRECTOR  
AND RACHELE LORUSSO, MARKETING BUSINESS  
PARTNER, SACCO SYSTEM

range supports these needs by preserving the product's original flavour, aroma and typical character, while also helping reduce food waste by keeping products stable and enjoyable right through to the end of their shelf life.

In a packaging landscape driven by innovation, sustainability and consumer trust, **4Protection range provides a clean, natural and technically proven solution** that works synergistically with modern packaging to deliver genuine dairy quality to the consumer's table. ●

Innovative pack protects from the outside,  
4Protection cultures safeguard **quality**,  
**freshness** and **typicity** from the inside.

**4PROTECTION**

Food Cultures with Protective Effect

**Anti Yeast and Moulds**

**Anti Pseudomonas**

**Anti Clostridia**

**Anti Listeria**

**Anti Psychophiles**

**Anti Gas**

**Protein Stability**

Preserving product typicity **naturally**

🌐 [saccosystem.com](https://saccosystem.com) ✉ [info.nordic@saccosystem.com](mailto:info.nordic@saccosystem.com)

**SACCO**  
system  
NORDIC

