

# FM-Delice

## Inspired by Traditional Kefir, Designed for Modern Taste

### The evolution from the original kefir to the modern one

The original kefir is a **nutrient-rich fermented milk** originating from the Caucasus region.

Traditionally produced from goat, sheep, or cow's milk, it is obtained through natural coagulation driven by lactic acid bacteria or by the addition of a starter culture. While its heritage is rooted in authenticity and functionality, today's consumers are increasingly drawn to fermented beverages **inspired by this tradition but reinterpreted to meet modern expectations**, with a more delicate taste and carefully balanced flavour profiles.

FM-Delice is Sacco System's dedicated product range for kefir-type products

### A Fast-Growing Consumer Favourite

In recent years, one of the most prominent food trends has been the pursuit of a lifestyle centred on health and environmental sustainability. This modern kefir-type drink is naturally rich in beneficial microorganisms that support a **healthy intestinal microbiota**, aid digestion, and contribute to immune system function. It provides a high count of live, active cultures along with enzymes produced during fermentation.

At the same time, **fruit flavours** are gaining significant market share, reflecting consumer demand for products that combine health benefits with enjoyable, approachable taste experiences.

### Enhanced with Beneficial Bacteria for Gut Health and Immune Support

Clinically supported solutions designed for high-value fermented dairy products:



#### SYNBIO® 100

(*L. rhamnosus* IMC 501® + *L. paracasei* IMC 502®) provides documented benefits for intestinal balance, improved allergy symptoms, and Healthy Aging by reducing inflammaging.



#### CRL 1505®

(*L. rhamnosus*) enhances immune defences and helps reduce the incidence of respiratory infections

# Unique Solutions for Distinctive Kefir-Type Products

Sacco System has developed **FM-Delice**, a dedicated product line designed for those seeking an ethnic-inspired offering that stands out on supermarket shelves, delivering a fresh, sweet, and aromatic sensory profile.

Designed to meet diverse consumer expectations, these solutions support a wide range of texture and aroma

profiles - **from traditional and authentic to creamy and milky** - allowing manufacturers to tailor the final product while preserving its distinctive character.

Connect with our technical specialists to discover the perfect blend tailored to your needs.

Culture	Optimal T°C Range	Fermentation Time	Texture	Aroma	Yeast Profile
MT 036 LV	32°C	pH 4,5 in 15h30	0	Mild Traditional	NLFY
MT 036 LX	32°C	pH 4,5 in 10h	0	Traditional	LFY
MS 332 EN	32°C	pH 4,55 in 8h15	3	Creamy, Milky	Yeast free
MT 430 ANV	34°C	pH 4,5 in 8h	4	Creamy, Milky	NLFY
MT 430 AN	34°C	pH 4,5 in 9h30	4	Creamy, Milky	Yeast free
MTX 432 EN	34°C	pH 4,55 in 8h30	4	Creamy, Milky	Yeast free with probiotics

NLFY: Non-Lactose Fermenting Yeast

LFY: Lactose Fermenting Yeast

All cultures reported are available in freeze-dried formats.

Phage alternatives are available upon request



Sola, K. F., et al., (2022). The effect of multistrain probiotics on functional constipation in the elderly: a randomized controlled trial.

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