

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 drinking product is naturally rich in **probiotics** that help maintain a balanced intestinal microbiota, supporting digestion and contributing to immune system function. It delivers a high count of live and active cultures, along with enzymes formed 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 Probiotics for Gut Health and Immune Support

Clinically supported probiotic 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*)

supports a healthy immune response 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



Reference: 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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