

Probiotics for Food Applications

Nurturing Wellbeing from within

Following Consumer Trends

Today's consumers are more proactive than ever, actively researching ingredients that enhance their health. While probiotics are strongly associated with improved gut health and strengthened immunity, their perceived benefits extend far beyond digestion. In fact, **59% of global consumers** state that gut health is very important for their whole body.⁽¹⁾

The demand for gut health solutions is accelerating, with global F&B launches featuring digestive health claims growing +42% YoY.⁽²⁾

A significant percentage already consume probiotics to support their emotional health, tapping into the well-established science of the gut-brain connection.

This **holistic view of wellbeing positions gut health as the gateway to vitality and longevity.**

Scientific Evidence for the Evolving World of Fermentation

Fermented dairy has long been considered the ideal vehicle for delivering probiotics. However, technological challenges remain, as processing conditions (thermostability, and interactions with other ingredients) can compromise the viability and efficacy of probiotic strains. Consequently, a strain's capability to withstand key processing steps is critical for its successful application

Sacco System addresses these hurdles with a portfolio of probiotic strains, backed by scientific evidence.

Engineered for versatility, our cultures maintain stability across diverse fermented matrices—from traditional dairy (cheese, yogurt, ice cream) to innovative applications in plant-based products, dark chocolate and beverages.

Key criteria of probiotic selection for your product:



Strain Features



**Health Benefit
and Scientific Evidence**



**Technological
and Product Stability**

Sacco System Probiotics Product Line:

Synbio 100 	Blend Composition <i>Lactocaseibacillus rhamnosus</i> IMC 501® + <i>Lactocaseibacillus paracasei</i> IMC 502®	Characteristics A scientifically documented blend supporting intestinal balance, antioxidant and anti-inflammatory activity, also for healthy aging. Versatile formulation for functional foods, supporting athletic performance, digestive wellness, and products targeting dust mite allergies.
CRL 1505 ® 	 <i>Lactocaseibacillus rhamnosus</i>	Isolated from goat's milk, ideal for use in the production of fermented milk, yogurt, and probiotic cheese. CRL1505 stimulates the immune response, promoting a protective effect and naturally improving the immune, digestive, and respiratory systems in children and adults.
BLC 1 	 <i>Bifidobacterium animalis</i> subsp. <i>lactis</i>	It promotes the strengthening of the intestinal barrier and the metabolism of oxalates and lactose. Suitable for synergistic formulations.
SP 1 	 <i>Lactocaseibacillus rhamnosus</i>	It contributes to the balance of the microbiota and the well-being of the skin and oral cavity.
AB 1 	 <i>Lactobacillus acidophilus</i> , <i>Bifidobacterium animalis</i> ssp. <i>lactis</i>	Multistrain Formulations that maintain the balance of the intestinal flora for digestive system
ABC 1 	 <i>Lactobacillus acidophilus</i> , <i>Bifidobacterium animalis</i> ssp. <i>lactis</i> , <i>Lactocaseibacillus casei</i>	

Available formats: freeze-dried or frozen cultures.

Contact your technical sales representative for more information or to ask about available clinical studies.

(1) Innova Market Insights Survey

(2) Innova Market Insights Survey Global, YoY Jul 2023–Jun 2024 vs Jul 2024–Jun 2025

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