

Yo-mild

Mildness From the First Spoonful to the Last Sip

Redefining Yogurt Mildness: Stability, Sensory Appeal, and Market Relevance

Consumer preferences in the yogurt market are shifting rapidly toward smoother, milder, and more indulgent profiles. This change reflects **evolving taste expectations** as well as **practical needs in regions with limited refrigeration**, where product stability is essential. Milder formulations offer better stability, helping maintain consistent texture, colour, and overall quality throughout shelf life. At the same time, milder yogurts meet growing demand for creamy, accessible products that appeal to a wider audience, including children. They can be enjoyed plain—without added sugar to counter acidity—providing a naturally smoother mouthfeel and balanced flavour. This movement toward mildness also aligns with the industry's broader push for clean-label and lower-sugar formulations.

Mild yogurts naturally reduce acidity perception, enhancing dairy richness while limiting the need for added sweeteners—supporting both sensory quality and nutritional goals.

The key strength of Yo-mild is, indeed, its exceptionally low post-acidification, which prevents unwanted acid development after fermentation. This ensures a consistently mild flavour profile and maintains uniform texture and colour throughout shelf life. Its controlled mildness also preserves the high viability of starter and probiotic cultures, giving manufacturers reliable, stable performance and delivering consumers a smooth, balanced yogurt experience batch after batch.



Key Value Drivers



Mild taste profile

A milky and sweet flavor profile with natural dairy sweetness - no added sugar needed. Flexible aroma development allows for full customisation to match local preferences.



Low post acidification

Flavor stability is maintained throughout shelf life, preventing the development of excessive acidity and ensuring consistent mildness with reliable sensory quality.



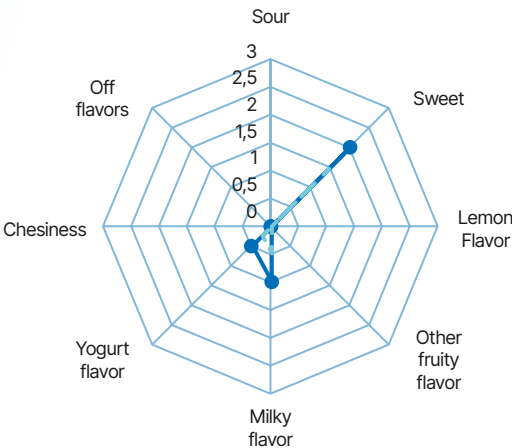
Stable Structure & Visual Appeal

Low post-acidification supports the preservation of gel structure and visual appearance, maintaining consistent texture and uniform color during storage.

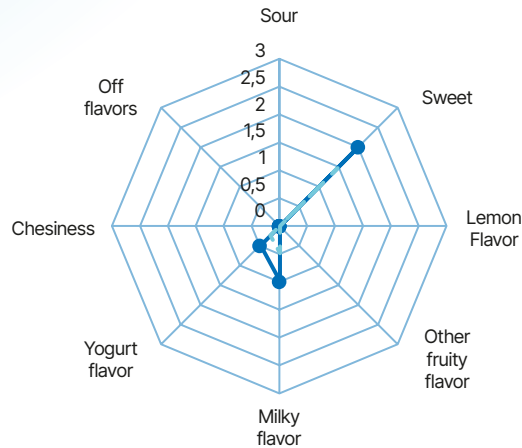
Sweetness and milky flavour during the shelf life

Yo-mild is designed to deliver a clean, milky flavor profile with a naturally high sweetness perception and a smoother, more balanced taste—key drivers of consumer preference in modern yogurt markets.

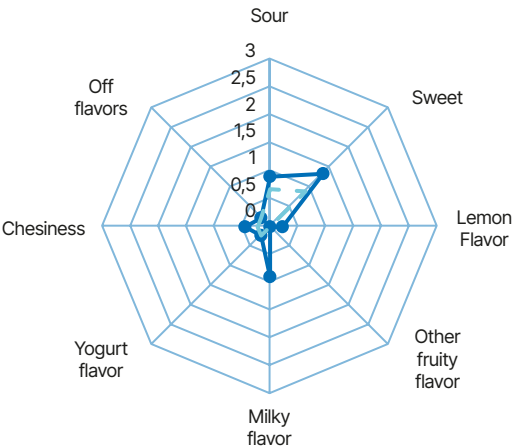
Fresh product



After 28 days at 4°C



After 28 days at 25°C



Reference Culture Yo-mild

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

The reliable solution against post-acidification, ensuring superior sensory performance

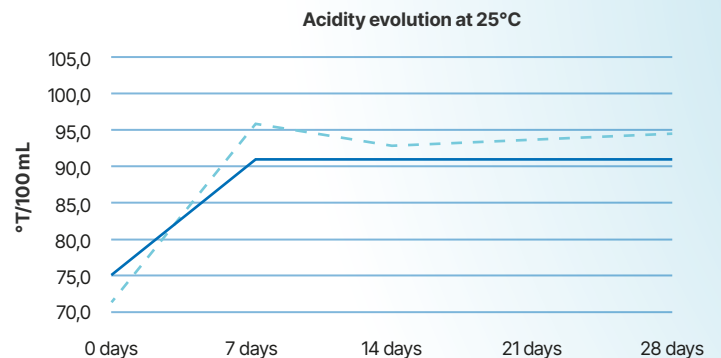
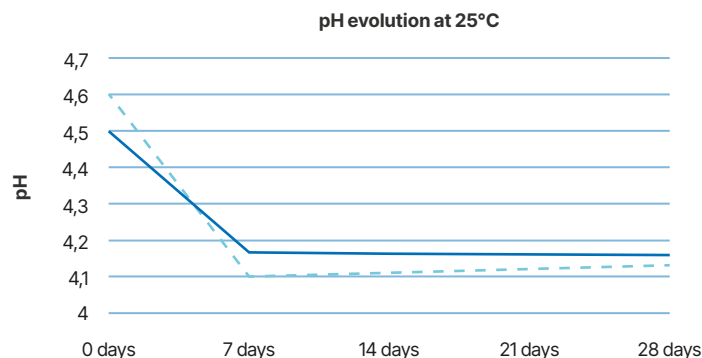
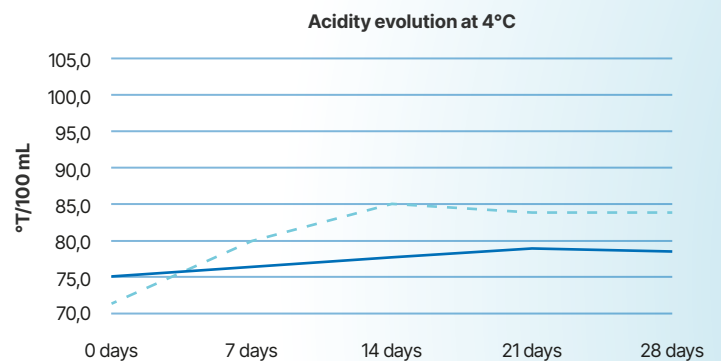
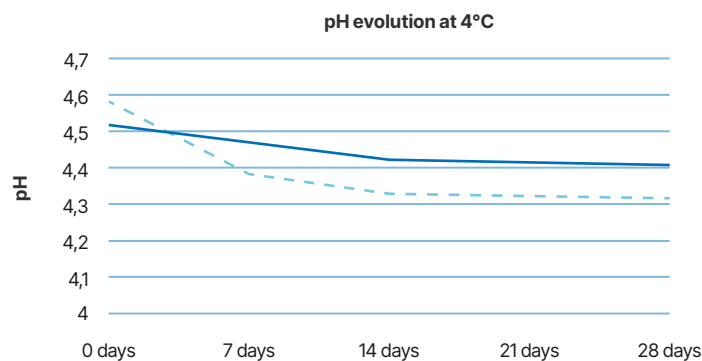
Yo-mild ensures excellent control of post-acidification: at 4°C and maintains pH levels above pH 4.40, resulting in lower final acidity compared to conventional cultures.

This controlled acidification translates into superior stability, consistently preserving mildness and sensory quality throughout shelf life. Even under more challenging conditions, Yo-mild performs reliably: at 25°C, it effectively limits post-acidification, ensuring the product remains mild, with stable texture and color—an essential advantage for non-refrigerated transport and markets with limited cold-chain infrastructure.

After 28 days, Yo-mild retains a fresh milky aroma and natural sweetness, offering a clean, neutral base that enhances fruity flavors, while also supporting indulgent dessert-style profiles without excessive yogurt acidity.

For an enhanced sweetness profile, Yo-mild can be combined with Sacco System lactase. By hydrolyzing lactose into glucose and galactose, dairies can further improve flavor roundness while supporting better digestibility.

No pH drop even after 28 days



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

--- Reference Culture
— Yo-mild

A Naturally Rich Body for Cleaner Labels

Yo-mild also delivers an **excellent body and structure**, providing a naturally full and creamy mouthfeel. Thanks to this inherent richness, manufacturers can significantly reduce the use of gelatins, stabilizers, and other artificial texturizing components.

This not only simplifies the ingredient list but also supports the development of cleaner-label formulations. **With Yo-mild, producers can achieve a stable, indulgent texture while responding to growing market demand for authenticity and transparency.**

Yo-mild: the taste of health

Consumer interest in immune-supporting foods continues to rise, driven by the proven benefits of live bacteria in yogurt for maintaining a well-functioning immune system. **Enriching Yo-mild with probiotics such as *Bifidobacterium animalis* subsp. *lactis* (BLC1) delivers gastrointestinal benefits while preserving a clean, mild sensory profile.**

Sensory evaluations conducted both at the beginning of shelf life and after 21 days show that **the addition of probiotics does not affect sweetness, sourness, or body.**

Across all tests, products stored at the same temperature display the same balance of sourness and sweetness, with a **persistent milky flavor** and **no off-flavors** detected—even under elevated storage temperatures.

These results confirm that Yo-mild with BLC1 maintains excellent sensory stability throughout shelf life while delivering added probiotic functionality, offering manufacturers a reliable, consumer-driven solution that combines health benefits with the mild, clean taste that defines modern yogurt expectations.



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



Yo-mild is available freeze dried and frozen. Phage alternatives are available upon request.

The data, results and information obtained and quoted in this research are accurate and reliable, and refer only to the specific conditions and environment in which the study was conducted by the Company. Any tests performed under conditions other than those in which the research was conducted by the Company may generate different results, data or outcomes. In such cases, the Company cannot be held responsible for any discrepancies or deviations. The introduction of the Product into markets outside the European Union is the sole responsibility of the purchaser. The latter must ensure that the Product fully complies with the laws and regulations in force in the destination territory and that it meets all the requirements necessary for its legal marketing.

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