

## Take care of your milk's protein quality

Considering the 35% increase in the global average **milk price** between 2021 and 2025, valuing every liter has become crucial for the economic sustainability of the dairy industry. Milk accounts for the **largest share of total production costs** in dairy products; it is stored for many hours before processing and is the key resource that determines the quality of the final product.

Sacco System gets involved right from the milk preparation stage with **PerforMilk®**, a **patented food culture with protective effect** that was developed to specifically address the primary challenges facing the dairy sector: quality, performance, and efficiency.

### Quality of raw milk

The quality of milk determines its technological usefulness, especially in cheese production. The presence of undesirable microorganisms in milk results in unfavorable changes, concerning primarily the destruction of the micellar structure of casein proteins, therefore there is a need to take care of this milk component.

### Key Technological Advantages of PerforMilk®



#### Improvement in Cheese Yield

Safeguarding casein quality can result in **higher cheese yield**, with an average increase of around 2.1%.



#### Economic advantage

By limiting protein degradation, PerforMilk® helps achieve higher curd yields and boosts overall profitability.



#### Product stability

Reduced variation in protein structure ensures consistent product quality while preserving also **the taste and aroma** of yoghurts and fermented milks throughout their entire **shelf life**.



#### Sustainability

More cheese from the same amount of milk means a lower carbon footprint. PerforMilk® safeguards value at every stage of the dairy chain.

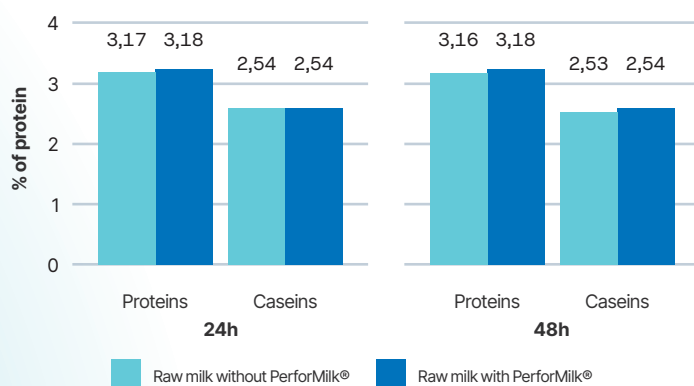
# PerforMilk® improves protein and casein stability over time

PerforMilk® effectively stabilizes proteins in both raw and pasteurized milk.

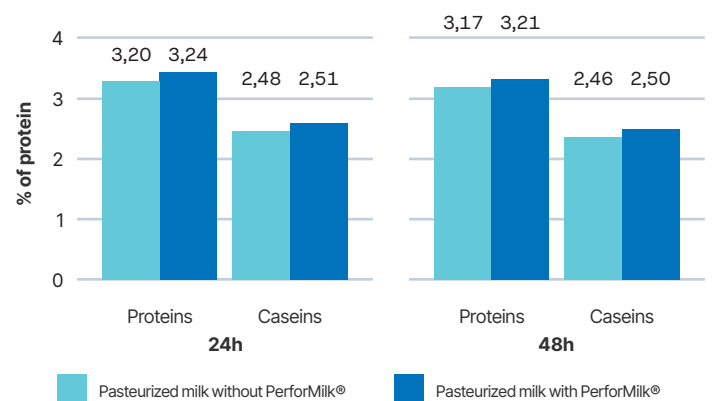
At 48 hours, milk treated with PerforMilk® showed higher protein levels (3,18% vs. 3,16% in raw milk and 3,21% vs. 3,17% in pasteurized milk) and higher casein content (2,54% vs. 2,53% in raw milk and 2,50% vs. 2,46% in pasteurized milk) compared with the control, clearly indicating improved quality and greater cheese yield. PerforMilk® remains effective even in cases of high contamination or delayed application.



## Application of PerforMilk® in raw milk



## Application of PerforMilk® in pasteurized milk



## 4Protection Line - Protein Stability

Experimental evidence confirms that both PerforMilk® 1 and PerforMilk® 2 are completely removed during heat treatment, with no adverse effects on dairy processing.

## Application in raw milk\*: UHT Milk, Cheese, Yoghurt and Fermented Milk

	Milk storage	Recommended time of addition
<b>PerforMilk® 1</b>	Up to 24 hours	0-5 hours from milking
<b>PerforMilk® 2</b>	Up to 24 hours	5-12 hours from milking
	48-72 hours	0-5 hours or 5-12 hours from milking

Contact your technical sales manager for further information

\* It is recommended to check the current regulations of the country where the Product will be used

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