

ST Optima

Optimise your Pizza Cheese yield Strengthen your competitiveness

Yield improvement and fast acidification

Today's dairy industry demands maximum production efficiency and the full valorisation of every drop of milk and the residual whey.

Cheese manufacturers are expected to maximise yield, accelerate and standardise production times, eliminate process bottlenecks, and consistently deliver high-quality products.

Optimising cheese yield is no longer merely a technical advantage — it is a **key strategic lever for staying competitive in an increasingly demanding market.**

ST Optima is a starter culture specifically developed to address the demands of high-capacity operations. It **enhances overall yield while improving the stability of the production process.**

Thanks to the high phage robustness of its strains, ST Optima significantly reduces the risk of production delays and line interruptions, ensuring reliable manufacturing.

+2,21%
Yield Increase

+2,87%
Moisture increase



Faster Acidification



**Superior meltability
and stretchability**

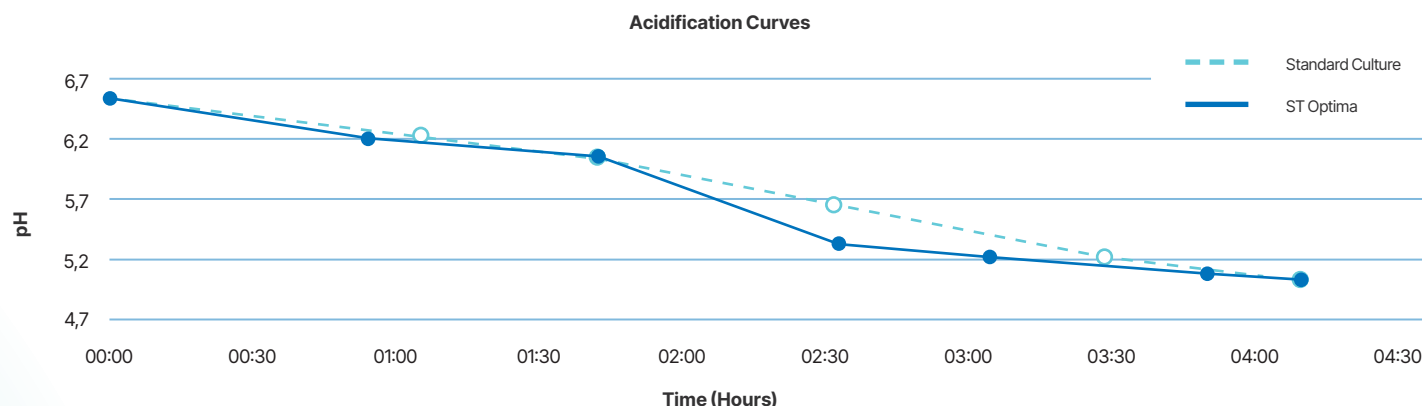


**Preserved texture and improved
sliceability for low-fat cheeses**

Boosting Yield. Accelerating Performance.

ST Optima delivers superior cheese yield alongside faster acidification, **turning process efficiency into measurable value**. It promotes the development of a more elastic and highly hydrated curd matrix. Increased moisture retention translates directly into higher cheese weight from the same volume of milk, maximising yield and improving raw material utilisation.

Indeed, industrial trial data clearly show that **ST Optima increases cheese yield by 2.21% using the same quantity of milk**. Based on pH-time kinetics, **ST Optima reaches the technological pH around 15 minutes earlier** than standard cultures, supporting shorter production cycles and increased production efficiency.



Elevating Cheese functionality in Baking and Appeal

Pizza cheese functionality under high-temperature conditions is critical in defining the quality and consumer appeal of pizza and other final dishes. **Mozzarella for pizza**, in particular, is valued for its **meltability and stretchability**, delivering the signature texture, coverage, and visual impact consumers expect. During baking, **careful moisture balance** is essential to preserve taste and prevent excessive drying.

ST Optima is the culture designed to support these key performance attributes. By promoting an optimal curd structure and moisture retention, it enables **superior meltability and stretchability**, ensuring **consistent baking performance and an appealing final product**.

ST Optima is available freeze-dried and frozen
Phage alternatives are available upon request



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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.