

Pasta Filata

Where Heritage Meets Global Growth

A Tradition Without Borders

Pasta Filata cheeses are among the most recognized and widely consumed cheese products worldwide, representing over 20% of total cheese production.

Rooted in Italian tradition, they include iconic varieties such as mozzarella, provolone, caciocavallo, and scamorza. Their success is driven by **strong consumer preference**, especially for their distinctive texture, soft, juicy mouthfeel, and excellent meltability.

Today, they play a central role in global cuisine—from pizza and hot dishes to snacking and ready-to-eat applications—supported by growing demand for convenient and Italian-style dairy products across regions like Asia-Pacific and North America.

The Signature of Stretch, Melt, and Performance

With over 150 years of Italian dairy heritage, Sacco System combines deep-rooted know-how with advanced expertise in starter cultures and coagulants to deliver reliable solutions for consistent, high-quality Pasta Filata production.

What defines Pasta Filata cheeses is their unique structure and adaptability. Available in fresh or aged forms, and in multiple formats such as balls, blocks, slices, or shredded, they meet a wide range of culinary needs.

Their ability to combine sensory appeal with functional performance makes them a staple ingredient in both traditional recipes and modern food solutions.



A World of Pasta Filata Varieties

Pasta filata cheeses span a wide range of applications where starter cultures are the key drivers of fermentation performance and final product quality. By controlling acidification, they directly influence curd behaviour, texture, and overall sensory profile, making culture selection essential for consistent results.

For high-moisture products such as fresh **mozzarella** and **fior di latte**, well-balanced acidification is critical to achieve optimal stretching, a soft, elastic texture, and a clean, milky taste. Carefully selected cultures also help limit post-acidification, supporting product stability during distribution.

Bocconcini, with their small size and high moisture, require precise fermentation control to maintain their delicate texture, making them ideal for salads, sharing occasions, and foodservice.

Pizza cheese, designed for industrial use, relies on controlled acidification profiles to deliver consistent melt, stretch, browning, and oil release under high temperatures.

String cheese occupies a semi-firm segment, where accurate control of moisture and acidification creates its characteristic fibrous, peelable structure and mild dairy notes, positioning it as a fun and functional snack.

Kashkaval represents the ripened pasta filata segment, where modern processes are kept fast and efficient to maximize batch throughput. Starter cultures are selected to deliver an authentic dairy profile and good sliceability, with, in some cases, a short ripening phase to further enhance complexity while maintaining process efficiency.

Application	Moisture	Culture	Acidification rate at T°opt	Post acification	Features	Phage alternatives
Fresh mozzarella, Bocconcini Fior di Latte type	>58%	ST 051 ST 064 ST 083	Slow	Low	↑ Fresh mozzarella notes and consistency	Up to 4
Pizza Cheese, String cheese, Kashkaval and other LMMC*	45-52%	ST OPTIMA	Extra Fast	Low	↑ Moisture retention ↑ Yield	Up to 2
		ST REGINA S ST REGINA M	Fast	Low	↑ Meltability ↓ Stickiness	Up to 4
		SH 093 E SH 092 F	Fast	Low	↓ Galactose	Up to 2

*LMMC: Low-moisture Mozzarella cheese



A World of Pasta Filata Varieties

Medium and long-aged pasta filata cheeses combine tradition with precise technical expertise. The secret lies in lower moisture levels and controlled fermentation that deliver exceptional structure, stability, and flavor development over time.

Provolone stands out for its character and evolution, featuring a firm, compact, and pleasantly elastic texture. Its flavor offers a sensory journey ranging from mild and buttery to sharp and piquant, while selected starter cultures control the acidification rate to ensure a flawless body.

Aged Kashkaval delivers a pronounced savory and deeply aromatic dairy profile, featuring a compact and uniform structure that is perfect for slicing. Modern cultures and optimized production cycles ensure fast, reliable processing and high performance, making it an extremely versatile product ideal for both table use and industrial cooking applications.

Scamorza offers the perfect balance by occupying the middle ground between fresh and fully aged stretched-curd cheeses. It features a resilient and versatile texture with a delicate yet distinctive flavor developed during a short drying and ripening phase.

Sacco System supports producers in selecting the right cultures to precisely control acidity and prevent structural defects, ensuring consistently stable cheeses with a distinctive, unmistakable flavor.

Application	Moisture	Culture	Acidification rate at T°opt	Post acification	Features	Phage alternatives
Provolone, Aged Kashkaval, Scamorza etc..	36-44%	YHL 092 F YH 090 E YHL 092 Y 080 F SH 090E	Fast Medium Medium Fast Medium	Medium	↑ Aroma ↑ Texture refinement ↓ Galactose	Up to 3
Any pasta filata type cheese	45-63%	ST 060 ST 071 ST 081 ST 080	Slow/Medium Medium Medium Fast Fast	Low	↑ Processing Flexibility	Up to 4



High-Performance Coagulants for Pasta Filata Cheeses

Caglificio Clerici coagulants for pasta filata cheeses are designed to deliver consistent processing performance, optimal curd formation, and high-quality finished products. Traditional rennet solutions ensure controlled coagulation, support efficient whey syneresis, and promote the formation of a compact, homogeneous curd structure.

Fermentation-produced chymosin complements the range by offering flexible, reliable solutions that respond to the diverse technological and market needs of modern cheese production.

Product	Features
Liquid Rennet	Thanks to its high chymosin content, it represents the ideal solution for Pasta Filata cheese production, ensuring consistent, high-quality results. Available also in preservative-free and Halal-certified versions, meeting the highest standards of quality, safety, and regulatory compliance.
Paste Rennet	For sharp provolone, paste rennet is the preferred choice, as it enhances the cheese's distinctive flavor profile. Naturally derived, paste rennet is entirely preservative-free
KISET Classic	First-generation FPC coagulant, granular and liquid form. Well-balanced proteolytic activity, supporting earlier aroma development during ripening Maximized yield and preserved functionality throughout shelf life. Also available in preservative-free versions and Halal and Kosher certified.

4Protection: protective effect for Cheese Quality and Shelf Life



4Protection is the line of cultures with protective effect that helps preserve the final product without the use of artificial additives or preservatives, fully meeting clean label requirements.

4Protection naturally preserves the product, while keeping structure, taste, and aroma unchanged, and actively protecting against spoilage and quality alterations in the finished product.

For pasta filata cheeses, Sacco System offers targeted protective solutions designed to control the main spoilage and quality defects:

Anti-Yeast and Anti-Mould cultures (AYM) to control undesired fungal growth.

Anti-Pseudomonas solutions (AP), specifically developed for fresh mozzarella, prevent defects such as blue discoloration while ensuring stability throughout shelf life.

Anti-Clostridia (AC) and anti-heterofermentative cultures, designed to reduce early and late cheese blowing, are conducive to ensuring product standards and protecting brand image.

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