# PRODUCT COMPARISON GUIDE

## LYOCARNI & LYOFORA

The Sacco System Lyocarni and Lyoflora starter cultures are designed to support controlled fermentation, enhance food safety, and deliver consistent product quality across cured, fermented, and processed applications. This guide provides a quick reference to help select the most suitable culture based on fermentation profile, function, and application.

| Product | Fermentation Profile | Key Function | Applications | Differentiation |
|---|---|---|---|---|
| Traditional & Slow with Listeria Protection | | | | |
| SBL-48 | Traditional / balanced | Controlled fermentation | Salami, fermented salami | Versatile, well-balanced performance |
| SBI-77 | Traditional / steady | Consistent fermentation | Salami, cured meats | Reliable, repeatable outcomes |
| SHI-59 | Traditional / balanced | Colour & flavour stability | Salami, cured products | Strong process consistency |
| SBH-61 | Traditional | Flavour development | Salami, long-maturation products | Enhanced aroma, flavour with mild acidity & sweet palate finish |
| Fast | | | | |
| VHI-41 | Fast | Rapid acidification | Fermented salami | High efficiency processing |
| VBM-02 | Fast | Controlled acidification | Salami | Reliable process performance |
| VBL-97 | Fast / balanced | Controlled acidification | Fermented pepperoni, chorizo | Good flavour, aroma & reliable process |
| VBY-81 | Fast + yeast | Flavour enhancement | Fermented sausages | Added aroma complexity |
| Controlled / Low Acidity | | | | |
| VDM-107 | Fast / balanced | Colour & flavour development | Salami | Strong sensory performance |
| Balanced | | | | |
| SXL-10 | Balanced | Clean fermentation | Salami | Simple, consistent profile |
| Specialised | | | | |
| WBX-87 | Specialised | Whole muscle fermentation | Bresaola, coppa, pancetta | Designed for whole cuts |

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|---|---|---|---|---|
| Protective | | | | |
| WBL-58 | Whole Muscle / Protective | Controlled fermentation & pathogen inhibition | Bresaola, coppa, pancetta, semi-dried ham | Designed for whole muscle cured meats |
| BMX-37 | Protective | Targeted inhibition | Fresh & cured meats | Anti-listeria + quality support |
| BOX-74 | Protective | Microbial control | Raw & cooked meats | Reliable baseline protection |
| BOX-57 | Protective | Post-process protection | RTE, cooked meats | High-performance safety |
| Lyoflora FP-50 | Surface protection for meat & salmon | Strong listeria protection & shelf life | Raw meat & fish products | Multi-use |
| Mould | | | | |
| FPN-07 | Surface mould | Appearance & protection | Salami, cured meats | Consistent white coverage |
| Natacid | Protective solution | Natural pathogen inhibition | Fermented & cured meats | Enhances food safety & culture performance |
| Non-Meat | | | | |
| Lyoflora B-12 | Bakery fermentation | Leavening & dough performance | Bread, sourdough | Gas production, yeast replacement |
| Lyoflora V-3 | Vegetable fermentation | Fermentation control | Olives, sauerkraut | Controls indigenous flora |

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