

Concerto Biosciences partners with Sacco System to develop functional microbial ingredients

02 February 2026 | News

To advance next-generation microbial ingredient discovery in food, nutraceutical, pharmaceutical, and agro-veterinary industries



To advance next-generation microbial ingredient discovery in food, nutraceutical, pharmaceutical, and agro-veterinary industries

Concerto Biosciences®, the microbial ecology company, announced that it has signed a development and commercialization agreement with Sacco System, a global biotechnology company specializing in the research, development and production of natural and innovative biotechnological solutions for the food, nutraceutical, pharmaceutical, and agro-veterinary industries, to advance next-generation microbial ingredient discovery.

The companies aim to develop novel ingredients composed of synergistically interacting microbes with desirable functional properties. Sacco System contributes its heritage library of food-grade cultures and expertise in applied food microbiology. Concerto will apply its intelligence platform to Sacco's library, using its kChip technology to empirically construct and measure millions of cocultures and its AI model kAI to learn from those results.

"Our microbial collection represents decades of investment in food microbiology and captures the extensive biodiversity found across diverse food ecosystems worldwide. Each microorganism has been thoroughly characterized at phenotypic and genotypic levels; however, a substantial portion of their functional potential arises from microbial interactions within structured and dynamic communities," said Fabio Dal Bello, Scientific Director at Sacco.

"Concerto enables us to systematically study these interactions, unlocking innovative solutions for the food industry. Our goal is to identify optimal strain synergies where 1 + 1 truly equals 3. We strongly believe that kChip technology is the perfect match for our needs, and we are eager to discover which combinations of our microorganisms are best suited to advancing sustainable food production, delivering value to both manufacturers and consumers," added Federica Volont , R&D Biology

Manager at Sacco.

Concerto's platform offers a scalable, repeatable model for product innovation, with capabilities spanning food science and nutrition, skin health, women's health, and beyond. "This collaboration will set a new standard for microbe-based product innovation," said Cheri Ackerman, CEO and Cofounder of Concerto. "Our platform is designed to generate massive datasets that provide empirical insight into how microbes function together. Partners like Sacco contribute deep domain expertise and commercial muscle. That combination is how Concerto is advancing microbial ingredient discovery and scaling our platform across industries."