

REACH FOR THE SKY WITH DELVO®-YOG A REFRESHINGLY VERSATILE APPROACH TO MAKING YOGURT



DELVO®-YOG RANGE

Yogurt producers face the daily challenge of developing a wide variety of products to satisfy increasingly diverse consumer taste preferences. DELVO®-YOG is a range of versatile yogurt cultures designed to offer a solution for each type of yogurt application.

GROUPS	APPLICATION	CULTURE PORTFOLIO	COMPOSITION
AUTHENTIC	Traditional full or high fat yogurt with a distinctive flavor and an acidic taste	CY-100 series	<i>Streptococcus thermophilus</i> <i>Lactobacillus delbrueckii</i> ssp <i>bulgaricus</i>
		CY-120 series	
		TY-17A	
TRADITIONAL STYLE	For traditional yogurt with a milder flavor	CY-200 series	<i>Streptococcus thermophilus</i> <i>Lactobacillus delbrueckii</i> ssp <i>bulgaricus</i>
		CY-300 series	
INFINITE	Versatile cultures for the production of drinking, stirred, and set yogurt.	CY-220 series	<i>Streptococcus thermophilus</i> with or without <i>Lactobacillus delbrueckii</i> ssp <i>bulgaricus</i> and LAFTI® probiotic strains
		CY-320 series	
		MY-620 series	
		MY-1620 series	
		MY-720 series	
		MY-1720 series	
		MY-820 series	
MY-1820 series			
SET VELVET	For set yogurts with a firm, yet smooth texture	CY-330 series	<i>Streptococcus thermophilus</i> <i>Lactobacillus delbrueckii</i> ssp <i>bulgaricus</i>
		SVV-10 series	
		SVV-20 series	
		SVV-30 series	
FLOW VELVET	For smooth, thick, and creamy stirred and drinking yogurt	SVV-40 series	<i>Streptococcus thermophilus</i> with or without <i>Lactobacillus delbrueckii</i> ssp <i>bulgaricus</i> and LAFTI® probiotic strains
		CY-340 series	
		CY-346 series	
		MY-740 series	
		FVV-10 series	
FVV-20 series			
FVV-30 series			

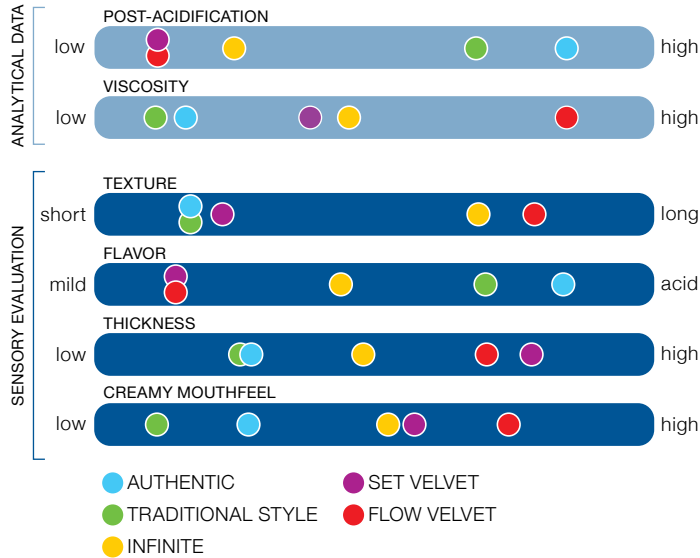
N.B. In the USA, according to the standard of identity for yogurt, products made with cultures MY-600 series, MY-700 series and MY-800 series should be labeled as "fermented milk" not as "yogurt".



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DELVO®-YOG applications

The graph below summarizes the key performance features of the five DELVO®-YOG groups.



DELVO®-YOG Authentic

High post-acidification, strong yogurt flavor.

DELVO®-YOG Traditional Style

Reduced post-acidification, traditional flavor.

DELVO®-YOG Infinite

Medium flavor, texture, and mouthfeel.

DELVO®-YOG Set Velvet

Thick, short texture, low post-acidification, mild flavor.

DELVO®-YOG Flow Velvet

High viscosity, thick, creamy mouthfeel.

For more information on the most effective yogurt cultures

to match your needs, contact us now:

info.dairy-usa@dsm.com

www.dsm-foodspecialties.com

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151-6040-01

Test conditions

- Set yogurt produced with milk containing 4.5% protein and 1.5% fat
- Inoculated with 4 units/1000L (264 gallons)
- Fermented at 42°C (107.6°F) until pH 4.5 is reached
- Viscosity is measured by a Brookfield viscometer after 1 week of storage at 5°C (41°F) (measured after stirring)
- Post-acidification is evaluated by pH measurements during storage at 5°C (41°F) for 28 days
- Sensory evaluation of the yogurt is assessed after one week of storage at 5°C (41°F) by our expert sensory panel, which is specifically trained in the analysis of yogurt products