



A brief glance at the new system soon reveals its simplicity: the combination of letters and numbers used to identify individual cultures is derived from the culture organism, when it was developed and the alternative formats available. For example, Delvo-Tec UX-11A indicates a frozen, direct set (DSF) or bulk-set (BSF) culture comprising a blend from various, undefined (UX) lactococci and Leuconostoc origins. 11A identifies the specific culture. Delvo-Yog TY 17A stands for traditional yoghurt with *S. Thermophilus* and *L.bulgaricus* of origin A. 17 specifies the culture's specific effect on the end product. Classic yoghurt is denoted by the abbreviation CY and mild yoghurt with MY. DSM's yoghurt cultures are standardised according to acidity and viscosity.

Delvo-Tam products were developed in close collaboration with individual customers and remain exclusive. Packaging is not standardised either, but adapted to the customer's requirements.

"Add" cultures were created specifically as an ingredient to be used with the "Tec" series. These cultures allow speciality cheeses to be created from generic types by influencing flavour, taste, texture and mouthfeel. In processing, they can also be used to improve ripening rates and yield. Cheese experts use words such as sweet, sour, creamy, sharp, bitter, fruity or caramel to characterise cheddar. All these taste and flavour profiles can be created by selecting the appropriate 'Add' culture – created from a variety of lactobacillus origins and types, lactocilli, *B. linens* or *Leuconostoc* and undefined, heterofermentative mesophilic sources. In DSM-speak, mesophilic is indicated with the letter M and thermophilic with the letter T.

When ordering, customers simply need to state the culture number and packaging size required. Frozen cultures for manufacturing bulk starter cultures are available in 70, 125 and 360mm boxes,

## New global "Delvo" brand from DSM ensures simple product selection

Towards the end of last year, DSM Food Specialties radically reorganised its portfolio of cultures for fermented dairy products and cheese. The move was designed to create clear subdivisions of products within the already well established Delvo range. As a result, cultures from companies acquired by DSM in the mid 90s, including Mauri Laboratories in Australia, and Waterford Foods and Cultor Cultures in the USA, have been integrated into the product range.

The DSM cultures range was recently re-launched to industry with a colour-coded system for each specific category. These categories are:

- Delvo-Tec: high-tech starter cultures for direct and indirect inoculum
- Delvo-Yog: yoghurt cultures
- Delvo-Add: cultures to provide product consistency and influence flavour
- Delvo-Tam: customer specific cultures (Tam = tailor made)
- Delvo-Pro: probiotic cultures
- Delvo-Dop: authentic cultures for traditional Italian cheeses.

As well as these main categories, DSM supplies around 150 individual cultures for just about every possible application. For the non-expert, this can make the product range



**Max Schächtele: "Delvo stands for Development. The new Delvo range supports global product innovations in the dairy industry."**

appear difficult to decipher. Max Schächtele, Marketing Manager Cultures, within the Dairy Ingredients Business Unit of DSM Food Specialties, claims otherwise: "Most customers need only a small selection of cultures for their specific application. This is exactly where our new, clearly defined cultures range can help."



whereas Delvo-Tec DSF for direct inoculum of processed milk is available in four package sizes.

End users also require suitable culture media to use with the Delvo-Tec bulk set range – and these have been included in the DSM range under the Delvolac brand.

The logic of DSM's cultures system will allow new products (either from new product development or through acquisition) to be incorporated into the range. The system is used throughout the world, too – an advantage for global producers who can now order using the same product name, whatever their location. Colour coding products – a system which will be extended to packaging in future – also helps in identifying products. 

