

Taste, texture and health

Enjoy it all



Fresh dairy portfolio

At DSM we know that when it comes to creating winning fresh products, there's no room for inconsistency. People want their fresh dairy to have great taste and texture, while also being healthy and sustainable. That's why we don't just enable you to create differentiated fresh dairy products that meet these needs. We also help you get them to market faster - supporting you through the entire innovation and production cycle with some of the best experts in the industry. Enjoy it all.



With DSM you get more than an ingredients supplier. You get a solutions provider.

At DSM we're striving for a world where you don't have to choose between taste, texture and health. We want you to enjoy it all - via comprehensive solutions that meet your needs.

Welcome to our taste, texture and health solutions for fresh dairy

Our broad portfolio is specifically adapted to your dairy application and production processes - and is complemented by full product support: from analysis, concept development to guidance on how to most effectively use ingredients. In fact, with our scientific knowledge and global reach we can help you tackle even the most complicated challenges to help fuel your growth - whether it be understanding market trends, explaining the latest dairy technology, or providing regulatory advice worldwide. What's not to enjoy?

Our portfolio for Fresh Fermented Milk Products: at-a-glance

Cultures	Starter cultures Ceska®Star Delvo®Fresh	High-quality starter cultures for global yogurt categories, regional yogurt varieties and mesophilic applications.
	Bioprotective cultures Delvo®Guard	Bioprotective cultures for yogurts for naturally extending shelf life and reducing food waste.
Enzymes	Lactase Maxilact®	Neutral lactase enzymes that help produce lactose-free and sugar-reduced dairy products with great taste.
	Whey processing MaxiBright® MaxiPro™	Enzymes developed as an alternative to chemical whitening methods for whey processing. Enzymes that enable increased protein functionality, balancing taste and texture.
Flavors	ModuMax®	A natural taste modulator that helps create preferred taste profiles in dairy products with high-intensity sweetener or lower fat.
Gellan gums and pectin	GELLANEER™ Pectin	Pectin/gellan gum solutions that enable texture and mouthfeel variety while improving shelf-life stability.
Nutritional lipids	Life's DHA® Life's™ OMEGA MEG-3®	An extensive portfolio of nutritional lipids and customized solutions that help define and differentiate dairy products by enhancing nutritional profile and inspiring breakthrough innovation.
Premixes	Premix blends	Convenient premix blends that help define and differentiate dairy products while improving their nutritional profile.
Probiotics	Delvo®Pro	A range of well-known and scientifically proven probiotic cultures.
Specialty plant proteins	CanolaPRO®	A complete and soluble protein containing all the amino acids needed for muscle growth, which blends perfectly with a wide range of foods and beverages.
Sweeteners	EVERSWEET®	A non-artificial, zero-calorie sweetener with a next-generation clean taste profile and sugar-like sweetness.
Technical antioxidants	Technical antioxidants	Essential ingredients for slowing down the oxidation process and preventing spoilage.
Tests	Delvotest®	The broadest-spectrum antibiotic residue test on the market that delivers reliable, internationally validated results.
	Delvo®Phage test kit	Delvo®Phage test kit provides the fastest and most accurate phage quantification in the market, within one hour.
	Delvo®Analytics app	The Delvo®Analytics digital platform delivers trusted phage analysis of your whey samples plus culture rotation advice from DSM experts, available 24/7.
Vitamins, Carotenoids & Micro-nutrients	Apocarotenal Quali®Vitamins	Tailor-made solutions to improve coloring and nutritional profiles in diverse fresh dairy applications.

Although diligent care has been used to ensure that the information provided herein is accurate, nothing contained herein can be construed to imply any representation or warranty for which we assume legal responsibility, including without limitation any warranties as to the accuracy, currency or completeness of this information or of non-infringement of third-party intellectual property rights. The content of this document is subject to change without further notice. This document is non-controlled and will not be automatically replaced when changed. Please contact us for the latest version of this document or for further information. Since the user's product formulations, specific use applications and conditions of use are beyond our control, we make no warranty or representation regarding the results which may be obtained by the user. It shall be the responsibility of the user to determine the suitability of our products for the user's specific purposes and the legal status for the user's intended use of our products.

The General Terms and Conditions of Sale of DSM Food Specialties B.V. apply to and are part of all our offers, agreements, sales, deliveries and all other dealings. The applicability of any other terms and conditions is explicitly rejected and superseded by our General Terms and Conditions of Sale. The current version of our General Terms and Conditions of Sale can be found at www.dsm.com/food-specialties/en_US/website-info/legal-information.html a hard copy will be forwarded upon your request.
©DSM Food Specialties B.V. 2022 | Alexander Fleminglaan 1 | 2613 AX | Delft | The Netherlands

