

Delvo®ONE: the all-in-one culture solution

**Five cultures, one elegant
solution. Enjoy it all!**

At DSM we know that choosing the right yogurt culture for your specific application isn't an easy job. Which is why our bright minds have created Delvo®ONE. Now you can develop yogurts with built-in bioprotection that deliver the ideal taste, texture and health profile – faster and more accurately. Delvo®ONE makes the complex...simple - so that you and consumers can enjoy it all.



Reduce complexity of yogurt cultures - with Delvo®ONE

With Delvo®ONE you can achieve a range of different taste and texture profiles via a range of five all-in-one cultures – each with built-in bioprotection for extending shelf life and reducing food waste. At the same time, Delvo®ONE enables you to reduce complexity from your operation – for example by making it faster and easier for you to choose exactly the right cultures for your new product development.

This latest biotechnology innovation has been developed in an equally unique way: via Machine Learning which is an integral part of our DSM Culture Co-Creation Platform. Here our experts work closely with dairy producers to clarify and quantify specific performance needs. These are then processed by our Machine Learning platform, where - after multiple iteration cycles - we create optimal cultures that meet the performance targets. It means you can be guaranteed that DSM experts have chosen and assessed (in real-life conditions) the best-performing options for our new Delvo®ONE range. A true, tried-and-tested solution.

Customers need:

- ✓ **A simplified culture solution** that achieves sensory and health benefits on multiple fronts, including consistent quality throughout the shelf life.
- ✓ **Reliable protection from microbial spoilage** to protect consumers - and your brand, not to mention reducing food waste.
- ✓ **Greater efficiency** with less time and effort spent on identifying and implementing the right cultures for your particular product and process.

What the new Delvo®ONE delivers:

- ✓ **A range of five holistic, all-in-one culture solutions** that deliver the right taste, texture, health profile and bioprotection.
- ✓ **Built-in bioprotection across-the-board** to help extend the shelf life of your product, prevent food waste and improve the efficiency of your production and supply chain.
- ✓ **Optimized yogurt development:** improving accuracy and speed in product development and simplifying the production process via an all-in-one solution.

Say hello to our Delvo®ONE family of cultures

Cultures	Benefits	Culture composition				
		<i>Streptococcus thermophilus</i>	<i>Lactobacillus bulgaricus</i>	<i>Lactocaseibacillus rhamnosus</i>	<i>Lactocaseibacillus casei/paracasei</i>	<i>Bifidobacterium animalis ssp lactis</i>
Delvo®ONE Alpha	Extra mild and creamy taste, high texture, good level of bioprotection and limited post-acidification.	✓	✓	✓	✓	
Delvo®ONE Alpha-B	Extra mild and creamy taste, high texture, good level of bioprotection and limited post-acidification. With <i>B. animalis lactis</i> Bif-6, high cell count until end of shelf life.	✓	✓	✓	✓	✓
Delvo®ONE Gamma	Mild and creamy taste, high texture, good level of bioprotection and limited post-acidification.	✓	✓	✓		
Delvo®ONE Gamma-B	Mild and creamy taste, high texture, good level of bioprotection and limited post-acidification. With <i>B. animalis lactis</i> Bif-6, high cell count until end of shelf life.	✓	✓	✓		✓
Delvo®ONE Zeta-C	Mild and creamy taste, high texture, good level of bioprotection and limited post-acidification. With <i>L. paracasei</i> L26, high cell count until end of shelf life.	✓	✓	✓	✓	

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.

DSM Food Specialties and DSM Nutritional Products are suppliers of products in the Food & Beverage division of Royal DSM.

The DSM General Terms and Conditions of Sale ("GCS") 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 GCS. The current version of our GCS is available at <https://www.dsm.com/corporate/website-info/terms-and-conditions.html>, a hard copy of which will be forwarded upon your request.

©DSM Food Specialties B.V. 2022 | ©DSM Nutritional Products Ltd 2022