

# Yogurt that lasts longer and tastes better. Enjoy!

## The all-new Delvo®Guard bioprotective cultures for naturally extending shelf life and balancing taste

Our newly extended Delvo®Guard family now offers you even more choice. These four easy-to-use cultures deliver the high levels of quality and safety you'd expect from DSM - protecting your brand while meeting growing consumer demand for fresh yogurts that benefit their health and reduce food waste. What's not to enjoy?

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# Reduce food waste by naturally keeping your yogurts fresher for longer

Creating a shelf-life solution that balances complex demands like health, pricing, labeling, taste & texture, and efficient production - isn't an easy job. Which is why the experts at DSM created our latest Delvo®Guard cultures. Delivered as Direct Vat Cultures (DVC), they delay yeast and mold growth; and all with no (or limited) impact on fermentation process and time.

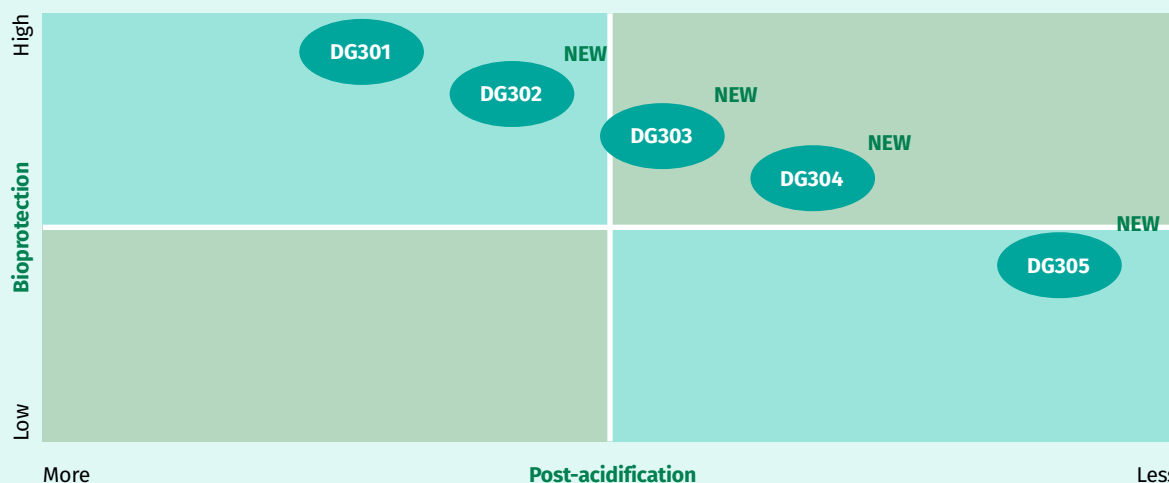
## Industry and consumers need:

- ✓ **Fresh, natural and healthy yogurts** that contribute to the health of consumers and planet.
- ✓ **Less food waste** through extended shelf life that delivers product quality in a sustainable way.
- ✓ **A shelf-life solution that balances complex needs** balancing health, pricing, labeling, taste & texture, and processing

## What the new Delvo®Guard protective cultures offer:

- ✓ **A better balance of taste and shelf life** in yogurt products with our four new protective cultures.
- ✓ **High quality and safety** of dairy products, achieved in a natural way.
- ✓ **An easy-to-use product** with no (or limited) impact on fermentation process and time.

### Balancing shelf-life and acidity with Delvo®Guard: It really is your choice!



Contact your local DSM representative to get more insights on how we can work together and find an optimal solution for you.

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