

Delvo® Phage test kit: for quantification in one hour



Your early warning system for preventing phage problems

If you want to improve quality and boost the yield and profitability of cheese production, look no further than Delvo® Phage test kit: our unique, digital phage detection solution. By enabling a more consistent cheese production process, this easy-to-use qPCR-test increases your production capacity and improves quality cheese yield - while reducing product downgrades and waste. So why not put it to the test?

info.food@dsm.com

NUTRITION · HEALTH · SUSTAINABLE LIVING



DSM

BRIGHT SCIENCE. BRIGHTER LIVING.

Prevent phages with our proven solution

Phages are everywhere – and they can cause serious economic losses for dairy producers through fermentation delays and production slowdowns that result in the downgrading of cheese. In fact, just one week of downgraded cheese production can result in losses of up to €200k. Which is why our bright minds created the Delvo®Phage test kit. It's ideal for cheese and fermented milk products like yogurt and quark. And it's the only solution that enables quantification of phages in dairy production within one hour: thus enabling you to make faster, data-driven decisions on the factory floor - and reduce cheese downgrades and production delays.

It's all part of broader phage management solution from DSM that puts you firmly in control. This includes our innovative, digital phage management platform, which connects your dairy operations directly to DSM experts for why testing. It gives you analytical insight into all your phage test results 24/7 via your computer, tablet or phone – enabling you to get instant advice on culture rotations – and stay one step ahead of phage problems.

Customers need:

- ✔ **Quantitative phage detection**
that's fast and reliable.
- ✔ **Reliable and efficient production**
resulting in a more profitable product.
- ✔ **A more sustainable production**
process with less waste.

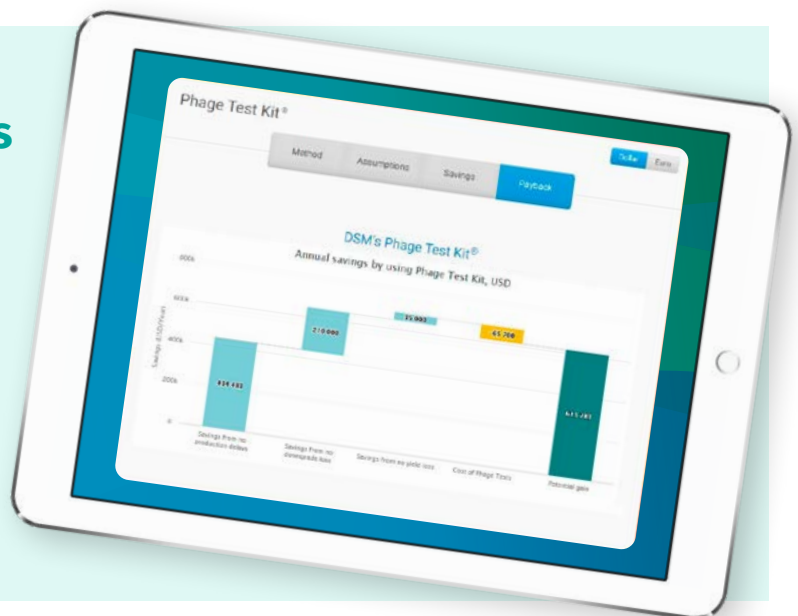
What our solution delivers:

- ✔ **The fastest phage results**
delivered in one hour or less.
- ✔ **Increased cheese quality and yield**
for greater profitability.
- ✔ **Reduced cheese waste**
with fewer downgrades.

Calculate your potential savings now using our simple tool

With the Delvo®Phage test kit you can outsmart phages and increase your value in production **by 5-10%**. Just use our simple calculation tool to discover how much you could save.

For more information, please get in touch with your local DSM sales contact and they will be delighted to assist you.



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