

# Achieve consistent high-quality fermentation with yeast-based nutrients from DSM

## DSM's fermentation solutions with high-performance yeast-based nutrients

One of the most important factors for consistent, stable and high-quality fermentation processes is selecting a reliable and high-performance nutrient source.

DSM is an established, long-standing and trusted partner that can consistently deliver these quality solutions, ensuring your success.

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# With over 150 years of fermentation experience, DSM's robust nutrient solutions consistently add value and boost output

At DSM we actively use yeast-based nutrients for developing our cultures, enzymes, vitamins and bio-based ingredient solutions. Our in-depth experience in using yeast-based nutrients enables us to understand what it takes to find the right nutrition solution and the impact it can have on your output, processability and reliability of operations.





## Customers need

- ✓ Reliable supply
- ✓ Consistent quality
- ✓ Improved yield
- ✓ Attractive cost-in-use

## DSM solutions deliver

- ✓ **Consistent quality**  
Limited lot-to-lot variation, supply security
- ✓ **Optimal fermentation**  
High productivity, improved yield
- ✓ **Operational excellence**  
Good processability, storage stability, attractive cost-in-use
- ✓ **Unparalleled fermentation experience**  
Unique fermentation experience and application expertise, helping to achieve your business targets

## DSM's portfolio of (enriched) yeast extracts, yeast peptones and cell walls for fermentation nutrient solutions

|                                                                                    | Category                       | Key Applications                                                                                                                                                                                     | Benefits                                                                                                                                                                                             |
|------------------------------------------------------------------------------------|--------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
|  | <b>Cultures and Probiotics</b> | <ul style="list-style-type: none"> <li>• Starter cultures</li> <li>• Probiotics</li> <li>• Culture media</li> <li>• Plant health bacteria</li> </ul>                                                 | <ul style="list-style-type: none"> <li>• Optimal growth for high cell count and fast acidification</li> <li>• Robust cells that tolerate downstream processing steps (e.g. freeze-drying)</li> </ul> |
|  | <b>Food Bioingredients</b>     | <ul style="list-style-type: none"> <li>• Brewing</li> <li>• Fermentation-based proteins</li> <li>• Enzymes</li> <li>• Amino acids</li> <li>• Aromatics</li> <li>• Fermented food products</li> </ul> | <ul style="list-style-type: none"> <li>• Fast fermentation and growth kinetics</li> <li>• High productivity and increased yield</li> <li>• Good solubility</li> </ul>                                |
|  | <b>Nutrition and Biopharma</b> | <ul style="list-style-type: none"> <li>• Vitamins</li> <li>• Antibiotics</li> <li>• DHA and PUFA's</li> </ul>                                                                                        | <ul style="list-style-type: none"> <li>• High titers and productivity</li> <li>• Good solubility</li> <li>• Consistent performance</li> </ul>                                                        |
|  | <b>Biobased Products</b>       | <ul style="list-style-type: none"> <li>• Biofuels</li> <li>• Biobased building blocks and organic acids</li> </ul>                                                                                   | <ul style="list-style-type: none"> <li>• Fast propagation and fermentation kinetics</li> <li>• High productivity and increased yield</li> <li>• Capturing potential inhibitors</li> </ul>            |

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