

Freshen-up your fermented milk products!

With our comprehensive portfolio for yogurt & fresh fermented mesophilic applications

If you want to improve the taste, texture, health profile and shelf life of your Fresh Fermented Milk products, look no further. We work with manufacturers everywhere and every day to deliver these benefits through our portfolio of cultures, probiotics, protective cultures, lactases, vitamins, nutritional premixes, hydrocolloids and antibiotic residue tests. For all kinds of yogurt and fresh fermented mesophilic applications, we're the perfect one-stop-shop.

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NUTRITION · HEALTH · SUSTAINABLE LIVING



DSM

BRIGHT SCIENCE. BRIGHTER LIVING.

Stand out from the pack with differentiated products and expert support

With our solutions for taste, texture, health profile and shelf life we don't just enable you to create differentiated fresh fermented milk products. We also help you get them to market faster - supporting you and your processes throughout the entire innovation and production cycle - efficiently and sustainably - with some of the best experts in the industry.

Perhaps you need high-performance cultures for yogurt varieties and mesophilic applications - like our Delvo® Fresh Cultures. Maybe you need proven probiotics and protective cultures such as our Delvo® Pro and Delvo® Guard solutions. If you need to produce lactose-free or sugar-reduced products, look no further than our Maxilact® lactase enzyme. Or if you want additional nutrition into your products, why not try our vitamins and nutritional premixes - like Quali® vitamins? The choice (and opportunity) is yours!

Do you need?

- ✓ **A differentiated product** that stands out in health profile, taste and texture.
- ✓ **Consistent quality** and efficient production process.
- ✓ **Get to market fast** with the right expertise.

What our portfolio delivers:

- ✓ **Improved nutrition, taste, texture, shelf life & overall performance.**
- ✓ **Solutions that work seamlessly** and efficiently within your facility.
- ✓ **An expert team** supporting you all way, accelerating your time-to-market.

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

Cultures	Delvo® Fresh	A range of high-quality starter cultures for global yogurt categories, regional yogurt varieties and mesophilic applications.
Probiotics	Delvo® Pro	A range of well-known and scientifically-proven probiotic strains.
Protective cultures	Delvo® Guard	A range of protective cultures for yogurts to naturally extend shelf life.
Lactases	Maxilact®	A portfolio of neutral lactase enzyme that helps produce lactose-free and sugar-reduced dairy products that taste great.
Antibiotic residue tests	Delvotest®	The broadest-spectrum antibiotic residue test on the market enabling accurate reliable results, internationally validated.
Vitamins & premixes	Quali®	An extensive portfolio of vitamins and nutrients for a high-quality nutritional profile.
Hydrocolloids	GELLANEER™	Pectin solutions, gellan gum, xanthan gum and welan gum that boost texture.

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