



Delvo® Fresh



Chocolate yogurt both healthy and indulgent

Everybody loves desserts, but most of us are also looking for healthier ways to finish a dinner. Chocolate yogurt is the perfect dessert alternative as it's both healthy and indulgent.

Consumers are continuously looking for healthier alternatives to their chocolate mousse or pudding, but they still desire a dessert with a creamy and rich chocolate taste. With our cultures you can create a chocolate yogurt that contains less fat and sugar, but is as creamy and indulgent as a chocolate dessert.

Our new culture Delvo® Fresh YS-231mAB has been especially developed to create premium chocolate yogurts with a clean label. It delivers a high and smooth texture, creamy mouthfeel and a mild flavor that allows for the development of an intense chocolate taste. Thanks to our technical expertise and ingredients know-how, our team of experts was able to develop a unique premium concept that offers sugar reduction of 20% and fat reduction of 50% compared to standard puddings.

Delvo® Fresh YS-231mAB belongs to our Delvo® Fresh Sensation range of cultures. This range has been designed to impact the flavor and the texture of the final product, affecting its thickness, creaminess, shininess or mildness. As a result, you are able to develop indulgent, full-bodied yogurts and desserts with a creamy texture, providing consumers with a premium sensory experience while reducing the amount of sugar and fat.

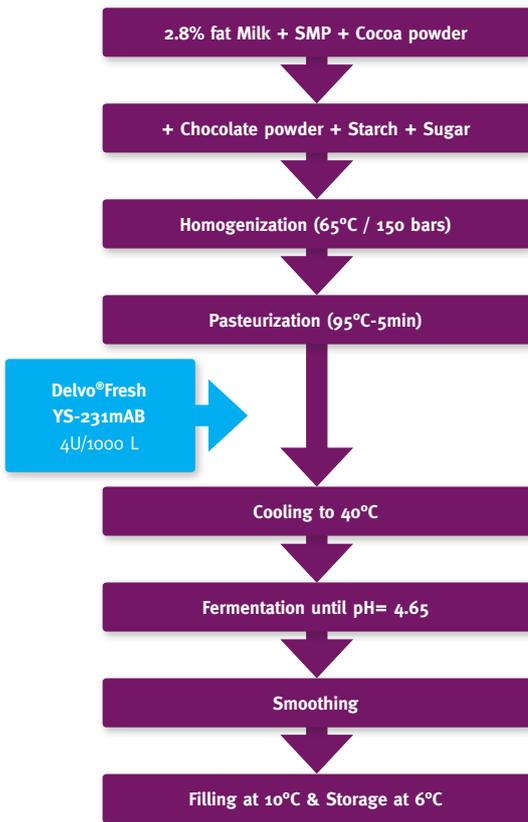
Key benefits Delvo® Fresh YS-231mAB

- Indulgence with less: Less sugar and less fat as any other chocolate desserts, but the same indulgence and appearance
- Creamy texture and mouthfeel
- Resolving paradox: Mild yogurt flavor in perfect harmony with the sweet taste of chocolate

We have helped many dairy producers to develop indulgent, pure and healthy new products more efficiently. Our team of experts has the knowledge and expertise to help you formulate unique dairy products with real consumer appeal. Please contact us if you need more information or assistance: www.dsm.com/food

Production process chocolate yogurt

The below process, developed by our experts, is an example that can be adapted to fit your process.



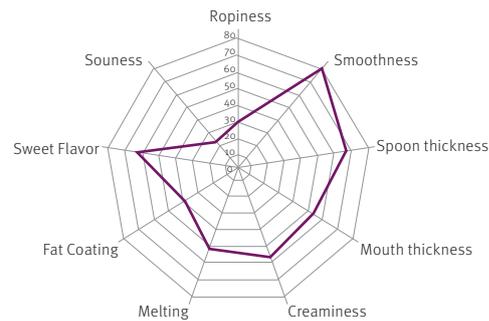
Nutritional value

Chocolate yoghurt is a healthier alternative to other chocolate desserts like chocolate pudding or mousse. Compared to a full fat chocolate pudding it has 50% less fat. And compared to a low fat pudding it contains 20% less carbohydrates. With our cultures it is possible to produce a clean label chocolate yogurt dessert.

| Nutrition facts | | | |
|--|------------------|-----------------|--------------------------|
| g/100g | Chocolate yogurt | Low Fat Pudding | Full Fat Dessert Pudding |
| Fat | 3.9 | 3.4 | 8.4 |
| Protein | 3.8 | 3.6 | 3.4 |
| Carbohydrates | 16.6 | 20.7 | 18 |
| Sugar added | 7 | 13 | 11 |
| Ingredients: Skimmed milk (76%), Cream (7%), Sucrose (7%), Dark chocolate (6%), Starch (1.7%), Skimmed milk Powder (1%), Cocoa powder (1%), <i>St thermophilus</i> , <i>Lb acidophilus</i> , <i>Bifidobacterium sp</i> | | | |

Sensory evaluation demonstrates creaminess of Delvo® Fresh YS-231mAB

The sensory evaluation which was evaluated by an external panel, demonstrates that the chocolate yogurt with Delvo® Fresh YS-231mAB scores high on smoothness, creaminess, flavor and mouthfeel.



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For more information, contact us now: info.food@dsm.com | www.dsm.com/food

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