



Delvo® Fresh



Creamy stirred yogurt An indulgent treat for all the senses

Almost everyone enjoys a special treat after dinner. Whether topped with chocolate, mixed with fruits or on its own, premium, indulgent yogurts have become the preferred choice of dessert for the health conscious consumer. Benefiting from a lighter and fresher image than pudding or cakes, premium yogurts have conquered the dessert market, opening up exciting new opportunities for the dairy industry.

Sensory appeal is key when formulating premium yogurts as people want to indulge all their senses when eating a dessert. Premium yogurts should therefore appear shiny and smooth with a thick and creamy texture that melts in the mouth. Create it with the help of our Delvo® Fresh YS-341 and you can offer consumers a premium yogurt with an extra layer of indulgence.

Delvo® Fresh YS-341 has been especially developed to improve creamy stirred yogurts. Its texture specificity means it's very effective in mimicking fat, making the yogurt look thicker and smoother and providing the perfect mouthfeel. The yogurt will melt slowly in your mouth providing a lasting intense flavor. The specific properties of the culture YS-341, protected by a patent, allow a fat reduction of 25% to 30% compared with other cultures, while still offering the same indulgent mouthfeel.

Delvo® Fresh YS-341 belongs to our Delvo® Fresh Sensation range of cultures. This range has been designed to perfect 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 decreasing the inclusion of sugar and fat.

Key benefits of Delvo® Fresh YS-341

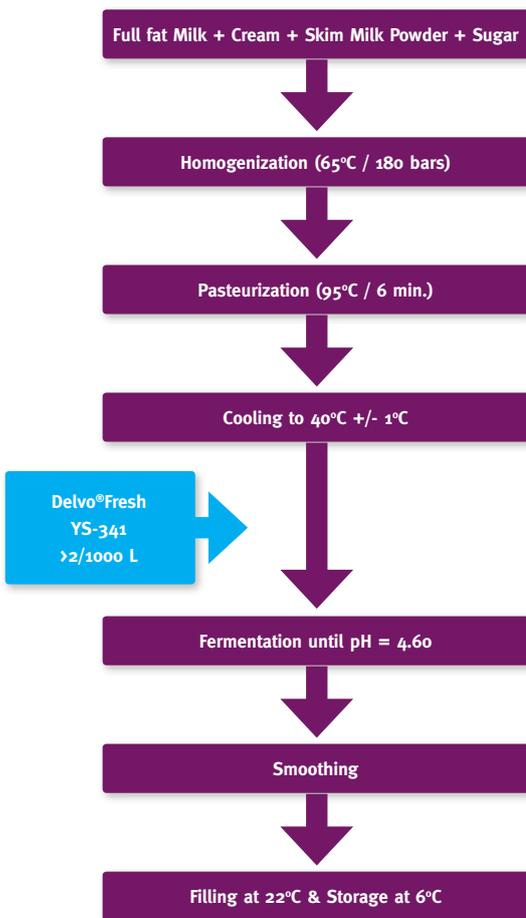
- Yogurt culture (*St thermophilus*, *Lb delbrueckii ssp bulgaricus*)
- Properties regarding fat mimicking are patent protected, hence, a unique solution
- Rich and creamy texture & mouthfeel
- Ability of fat mimicking means offering the same texture and creaminess as a product containing additional 30% fat.

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

The below process developed by our experts is just an example as it can fit your process as well.

Creamy, full bodied yogurt - Process



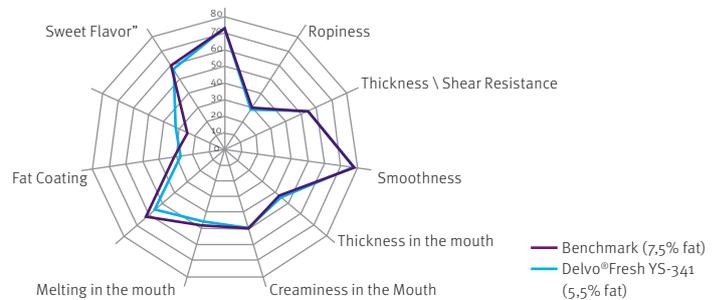
Nutritional value

To demonstrate the superiority in term of texture and fat mimicking of the Delvo® Fresh YS-341, we have compared the performances of this culture with benchmark in 2 recipes of sweet stirred yogurts recipes with different fat levels. The recipe fermented with Delvo®Fresh YS-341 contained more than 25% less fat than the recipe fermented by the benchmark below.

Nutrition Facts		
g/100g	Standard Recipe (culture from competition)	Recipe with Delvo® Fresh YS-341
Fat	7.5	5.5
Protein	2.9	3.1
Carbohydrates	13	13
Ingredients: Full fat milk, Cream, Sucrose (7,5%), Skimmed milk powder, Yogurt culture		

Sensory performance Delvo®Fresh YS-341 demonstrates significant fat mimic properties

To demonstrate the Sensory performance Delvo®Fresh YS-341 demonstrates significant fat mimic properties, were evaluated by external panel :



The graph clearly demonstrates that Delvo®Fresh YS-341 in 5.5% fat recipe show the same attributes smoothness, texture, creaminess than the benchmark at 7.5% fat.

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

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