

## Press Release

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DSM Food Specialties  
P.O. Box 1, 2600 MA Delft  
The Netherlands  
phone +31 (0) 15 279 3474  
fax +31 (0) 15 279 3540  
email [info.food@dsm.com](mailto:info.food@dsm.com)  
[www.dsm.com/food](http://www.dsm.com/food)

### DSM's new freeze-dried Delvo® cultures support sustainable production of set yogurt

DSM introduces a new range of freeze-dried cultures for set yogurt formats at Gulfood Manufacturing. The new Delvo® cultures allow for more texture and flavor variations in set yogurts and result in reduced levels of liquid whey over shelf life. Since the new freeze-dried Delvo culture range may be transported at ambient temperatures, it saves energy and enables more distribution options.

Set yogurt is an appealing product for many consumers in the Middle East, because of its healthy appeal, naturalness and authentic characteristics. This new range of freeze-dried Delvo cultures was developed to address local and regional different taste and texture preferences. It provides more options for set yogurts with firmer textures and flavors, ranging from mild to authentic. An added benefit of this new range is that it results in no or reduced levels of undesirable liquid whey over shelf life, which contributes to improved consumer quality perception.

Producers of set yogurt also benefit from the production characteristics specific to these freeze-dried cultures. Handling these cultures is easier and more cost-effective. The cultures also deliver a fast fermentation result, allowing more flexibility in production and decreased processing time. Furthermore, the low post acidification properties result in a stable set yogurt that is optimally conserved during its shelf life, even in challenging storage conditions.

Rolando Saltini, EMEA Marketing Manager for Cultures at DSM Food Specialties, explains: *“We are proud to deliver a range of unique, freeze-dried cultures which can target different consumer preferences within the Middle East region, while at the same time enabling yogurt producers to improve the environmental footprint of their set yogurt production. The cultures perfectly match consumer demand for natural and high-quality set yogurts, with limited undesirable liquid whey on the top of the yogurt, as well as a robust texture”.*

DSM continues to invest in expert knowledge and expansion of its range of cultures and enzymes for the dairy industry. The company offers one of the broadest portfolios of dairy solutions, aiming to help make diets healthier and more sustainable, enabling better food for everyone.



DSM will be presenting the new set yogurt cultures at Gulfood Manufacturing on 7-9 November 2016 in Dubai, U.A.E. For more information, please visit booth S2-A32 in the Sheikh Saeed Hall of the Dubai World Trade Centre. Visitors will also be able to sample various products made with DSM's ingredients to discover their benefits.

## ENDS

### **DSM - Bright Science. Brighter Living.™**

Royal DSM is a global science-based company active in health, nutrition and materials. By connecting its unique competences in life sciences and materials sciences DSM is driving economic prosperity, environmental progress and social advances to create sustainable value for all stakeholders simultaneously. DSM delivers innovative solutions that nourish, protect and improve performance in global markets such as food and dietary supplements, personal care, feed, medical devices, automotive, paints, electrical and electronics, life protection, alternative energy and bio-based materials. DSM and its associated companies deliver annual net sales of about €10 billion with approximately 25,000 employees. The company is listed on Euronext Amsterdam. More information can be found at [www.dsm.com](http://www.dsm.com).

Or find us on:    

### **For more information:**

DSM Food Specialties  
Jose Roseboom  
tel. +31 (0) 6 22 729 634  
fax +31 (0) 15 279 3540  
e-mail [jose.roseboom@dsm.com](mailto:jose.roseboom@dsm.com)  
[www.dsm.com/food](http://www.dsm.com/food)

Barrett Dixon Bell  
Francesca Goudousaki/Bérenère Vinsant  
tel. +44 (0) 161 925 4700  
fax +44 (0) 161 925 4701  
email [francesca@bdb.co.uk](mailto:francesca@bdb.co.uk)/  
[berengere@bdb.co.uk](mailto:berengere@bdb.co.uk)

### Forward-looking statements

This press release may contain forward-looking statements with respect to DSM's future (financial) performance and position. Such statements are based on current expectations, estimates and projections of DSM and information currently available to the company. DSM cautions readers that such statements involve certain risks and uncertainties that are difficult to predict and therefore it should be understood that many factors can cause actual performance and position to differ materially from these statements. DSM has no obligation to update the statements contained in this press release, unless required by law. The English language version of the press release is leading.