

Press Release

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DSM's new protective Delvo®Guard cultures reduce food waste in dairy

DSM has expanded its range of natural food protection solutions with the launch of a new range of highly effective protective cultures that increase the shelf life of dairy products such as yogurt, sour cream and fresh cheese. Effectively combating yeast and mold growth, these new Delvo®Guard cultures are specifically targeted at producers who are looking for clean label solutions to reduce dairy losses and to increase the shelf life of their products.

Consumers are reading labels more carefully than ever, seeking natural and easily recognizable ingredients. Using DelvoGuard protective cultures helps dairy producers meet these consumer demands as no additional labeling is needed.

The patent-pending DelvoGuard cultures are based on *Lactobacillus rhamnosus* and *Lactobacillus sakei* strains. Building on the traditional principles of fermentation, DSM's food scientists have harnessed these strains to develop a unique solution that provide synergistic effects against yeast and mold in two ways: by the production of various inhibitory compounds and through competitive exclusion. This enables a longer shelf-life and supports producers in expanding their geographical markets and developing innovative product concepts, without concerns about fungal spoilage.

"Food & beverage producers including dairy go to great lengths to boost efficiency and minimize waste throughout the production and distribution of their products, as do retailers at the point of sale. Studies show that a considerable level of waste occurs after the moment of purchase; in developed markets like North America and Europe, this phase accounts for as much as half of all dairy food waste¹" explains Gregory Kesel, director of the Cultures business at DSM Food Specialties. *"Enabling dairy companies to ensure that their products stay in perfect condition for days or even weeks longer helps their brands and business – and helps consumers to reduce the amount of food that gets thrown away because of spoilage, instead of being eaten and enjoyed."*

DSM continues to invest in expanding the body of scientific knowledge and in widening its range of cultures, natural food protection solutions and enzymes for the dairy industry. The company produces a broad portfolio of dairy solutions, from cow to consumer, aiming to help make diets healthier, more nutritious and more sustainable, enabling better food for everyone.

¹ Global food losses and food waste, FAO, 2011

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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/food and www.dsm.com.

Or find us on:    

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Forward-looking statements

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