

Drinking yogurt, also known as drinkable yogurt, is becoming increasingly popular amongst consumers who are looking for an easy, affordable and healthy snack on the go. Consistent freshness throughout the product's shelf life, even when it cannot be stored in a refrigerator, is key for market success.

Producing a drinking yogurt that meets consumer expectations and fits their way of life can be a real challenge for dairy producers. Our Delvo® Yog FVV-122 cultures have been developed to produce drinking yogurt with a creamy texture and mouthfeel that retains a stable flavor, even under the most challenging storage conditions. Whether it's -15°C or +35°C, our cultures ensure that your drinking yogurt is still fresh and tasty. With limited post acidification during the production process, our cultures offer you more flexibility in terms of shelf life, enabling consumers to enjoy your products for longer. Furthermore, the mildness of the cultures and their superior texture performance allow you to limit the amount of sugar and to optimize your processes to produce yogurt drinks at affordable cost.

Key benefits Delvo® Yog FVV-122

- Cost Optimization by enabling the addition of water and whey while maintaining texture and creamy mouthfeel
- \bullet Sugar reduction: very mild yogurt flavor to allow sugar reduction
- Enhance shelf life: low post acidification over the shelf life to maintain quality even under challenging storage conditions

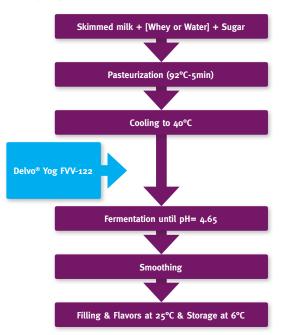


With over 100 years of knowledge and experience in developing and producing cultures, we have helped many dairy producers to develop indulgent, pure and healthy new dairy products more efficiently. Our team of experts has the knowledge and expertise to help you formulate unique dairy products with real consumer appeal. Please contact us if you need more information or assistance: www.dsm.com/food



Production process drinking yogurt 'On the Go'

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



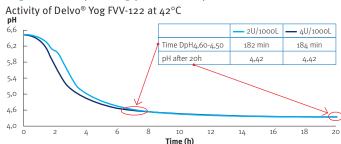
Nutritional value

Drinkable yoghurt can be positioned as a healthy snack that can be consumed at any time of day; for breakfast or as a snack at school or work. Because of the limited amount of milk needed, drinkable yogurts create possibilities for more affordable snacks. There are many possibilities for packaging such as carton boxes or easy-squeeze bags. Depending on your requirements, we can assist you in selecting the right culture to enable you create a unique drinkable yogurt concept.

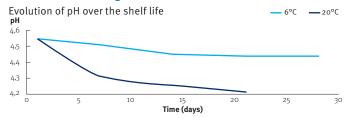
Nutrition facts	
g/100g	Yogurt
Fat	1.3
Protein	3.0
Carbohydrates	11.6

Ingredients: Semi Skimmed milk, Sucrose (7%), [Whey or Water], Flavors, Delvo® Yog FVV-120 series (St. thermophilus and Lb. bulgaricus)

High flexibility during production process



Performance during the shelf life



Delvo® Yog FVV-122 offers creamy and smooth texture even in low dry matter recipes with very mild flavor throughout product shelf life even in challenging storage conditions.

DSM – Bright Science. Brighter Living.™

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

Although diligent care has been used to ensure that the information provided herein is accurate, nothing contained herein can be construed to imply any representation or warranty for which we assume legal responsibility, including without limitation any warranties as to the accuracy, currency or completeness of this information or of non-infringement of third party intellectual property rights. The content of this document is subject to change without further notice. This document is non-controlled and will not be automatically replaced when changed. Please contact us for the latest version of this document or for further information. Since the user's product formulations, specific use applications and conditions of use are beyond our control, we make no warranty or representation regarding the results which may be obtained by the user. It shall be the responsibility of the user to determine the suitability of our products for the user's specific purposes and the legal status for the user's intended use of our products.