

DuPont brings latest series of dairy cultures to China

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New dairy cultures allow for the production of optimal yogurt for both consumers and producers

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These new cultures enable faster fermentation and higher probiotic counts while maintaining a mild taste and premium texture for consumers. The new cultures include:

- **YO-MIX® PRIME** – The YO-MIX® PRIME cultures offer manufacturers the ability to create optimal mildness and premium creamy texture for consumers. The culture enables the reduction of added sugars and a high probiotic count, while maintaining quality throughout challenging distribution channels. It also allows manufacturers to save on formulation costs by reducing protein addition in recipes, and greater process flexibility due to fast fermentation and full control of acidity before cooling and packaging. YO-MIX® PRIME 900 offers manufacturers the option to fine tune the texture of yogurt according to consumer preferences.
- **YO-MIX® FAST 1.0** – The YO-MIX® FAST 1.0 cultures enable fast fermentation, delivers thick and smooth texture, and are adapted to different yogurt recipes and processes. Discovered and designed by French scientists, YO-MIX® FAST 1.0 is manufactured in the French Alps and protected with a China-granted patent (patent no. ZL 200910224873.X).
- **DuPont™ Danisco® LPC 800** – The German-made DuPont™ Danisco® LPC 800 cultures allow for refreshing beverages without too much acidity, while maintaining high *Lactobacillus* bacteria count until the end of product shelf life. Compared to market alternatives, it enables faster fermentation within 24 hours which helps to reduce the risk of contamination. DuPont™ Danisco® LPC 800 is an ideal choice in low-sugar recipes, resulting in a more stable and refreshing flavor than currently available cultures.

- **HOWARU® Bifido** – HOWARU® Bifido combined with YO-MIX® cultures creates new opportunities for a higher dose of documented probiotics in premium probiotic yogurt.