

DSM expands its yogurt portfolio with launch of Delvo®Fresh

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Royal DSM, a global science-based company active in Nutrition, Health, and Sustainable Living, announces the launch of its new yogurt culture: Delvo®Fresh YS-042. The culture – an extension of DSM's Delvo®Fresh culture portfolio – enables manufacturers to create stirred yogurt that stays extra mild, creamy, and thick throughout its shelf life, without the need for texturizers or additional proteins. Thanks to its fast and consistent fermentation time, Delvo®Fresh YS-042 facilitates cost-effective and streamlined yogurt production, enabling producers to create yogurt with indulgent appeal while also optimizing efficiencies.



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The new culture addition comes following continued growth in the stirred yogurt category, propelled by the rise in people working and staying at home who are turning to yogurt as a healthy and convenient snack between mealtimes. Taste and texture remain an important purchasing driver – 91% of global consumers like food with a creamy consistency.¹ During uncertain times, indulgent flavors and creamy textures have become a way for consumers to take comfort and find a moment of guilt-free escapism. At the same time, demand is also rising for dairy with shorter, more recognizable ingredient lists. For stirred yogurt producers, there is an opportunity to create products that align with these preferences and differentiate their offering in this fast-growing and competitive space.

Delvo®Fresh YS-042 joins DSM's well-established Delvo®Fresh range of cultures to meet these evolving requirements, complementing its one-stop-shop portfolio of cultures, probiotics, protective cultures, lactases, vitamins, nutritional

premises, hydrocolloids and antibiotic residue tests for yogurt and fresh fermented mesophilic applications. The latest addition has a stable pH during yogurt filling, providing manufacturers with a flexible production time and cost efficiencies. With a low post-acidification, the culture maintains a stable pH until the end of shelf life (30 days), even under challenging conditions, resulting in a consistent taste and texture. Plus, Delvo®Fresh YS-042 comes as a highly concentrated 1-bag DVC® culture solution for direct inoculation into milk. Combined with DSM's market expertise and end-to-end expert services, the solution offers producers the tools they need to bring delicious and healthy stirred yogurt to market quickly, while also ensuring products stay fresh and appealing for longer.