



How to create legendary Greek yoghurt

Consumers are increasingly looking for natural and authentic food. Food made with familiar and simple ingredients responds to this desire and has significantly increased the popularity of Greek or Greek-style yogurt.

Today, over 35% of the total yogurt consumption in the US is accounted to Greek yogurt (2014, Nielsen). Europe is also experiencing a renewed interest in Greek-style yogurt. Besides being natural and authentic, other reasons behind the Greek yogurt craze are its creamy and thick texture and indulgent character, which maintains a feeling of fullness for longer. Whether consumed as a breakfast, snack, dessert of meal, consumers love it.

For Greek yogurt success, every time, DSM has a culture that meets your needs



Our Greek Legends

There are already a lot of Greek or Greek-style yogurts available on the supermarket shelves and yogurt makers try their utmost to distinguish their yogurt by flavor, texture or appearance. DSM's broad experience in dairy cultures and enzymes has made it the partner of choice for yogurt makers for over 100 years. This knowledge has inspired us to develop a toolbox of solutions to create unique Greek yogurt products. Our toolbox – which we call our Greek Legends – consists of a range of five next generation cultures, which offer the following key benefits for the creation of appealing high-protein, Greek-style yogurts:

- Full body – for authentic Greek texture
- Very smooth texture with high sheen – for a great appearance
- Consistent Ph stability – for shelf life flexibility

Each of our cultures also have distinctive characteristics to enable the formulation of Greek yogurts with individual tastes, textures and/or appearances.

Plenty of opportunities

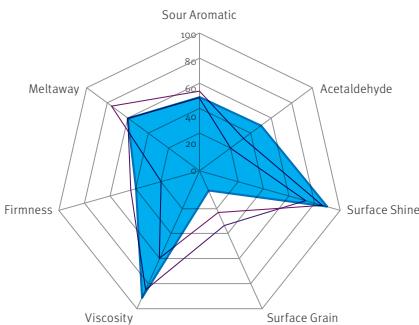
Our Greek Legends toolbox consists of unique cultures which can differentiate your product on flavor, creaminess, mouthfeel, appearance or melt. They can also be tailored to your specific requirements. Whether you are looking for a sweeter or creamier yogurt, or desire a firmer texture and authentic taste, we have the knowledge, tools and expertise to help you find a solution.

Contact us to find out more about formulating unique Greek yogurt products with consumer appeal: www.dsm.com/food

Introducing our Greek Legends

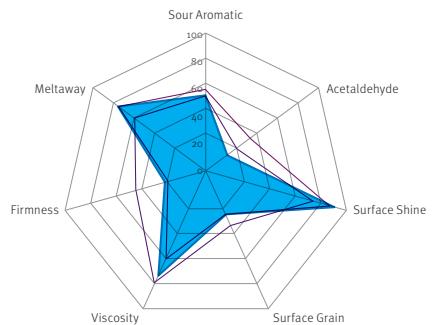
Delvo®Fresh YG-441

Our thickest, creamiest with authentic yogurt taste.



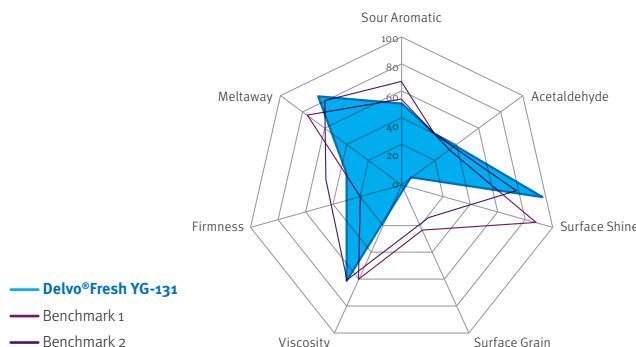
Delvo®Fresh YG-221AB

Mild yogurt taste, medium creaminess. Contains Acidophilus and Bifidus.



Delvo®Fresh YG-131

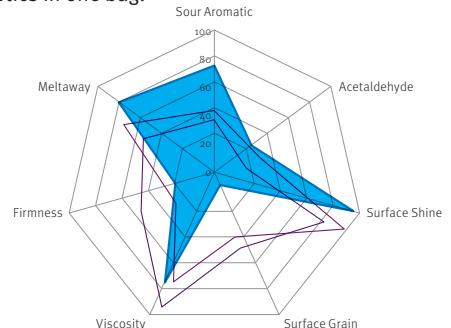
Mildest yogurt taste, high level of creaminess.



Delvo®Fresh YG-321ABC

Higher in yogurt taste with medium thickness.

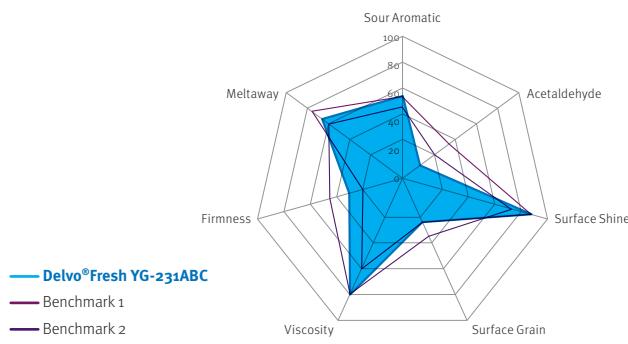
Full solution with probiotics in one bag.



Delvo®Fresh YG-231ABC

Mild yogurt taste with texture that matches market benchmarks.

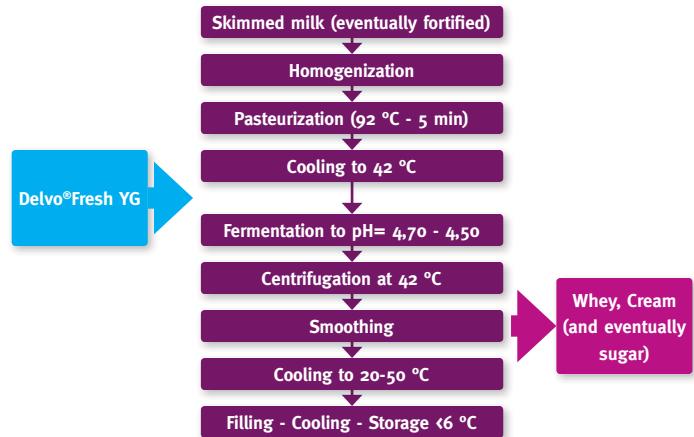
Full solution with probiotics in one bag.



Production process

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

Concentration to high protein level after fermentation



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

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