



Optimal shelf life and texture in chilled, ambient, and better-for-you yogurt

Hydrocolloid solutions for yogurt producers

There's more to great yogurt than just great flavor. Texture and mouthfeel have to be on point and should deliver a fantastic experience throughout shelf life. That's where dsm-firmenich's hydrocolloid solutions come in. Our texture solutions help you create and protect the ideal stability, texture, and mouthfeel throughout shelf life, while also delivering on your sustainability labeling aims.

dsm-firmenich 

Texture and mouthfeel that ticks all the boxes

These days, yogurt has got to do it all. Whether you want to create a drinkable on-the-go yogurt or a smooth premium yogurt, dsm-firmenich's broad portfolio of hydrocolloid solutions help you achieve yogurt perfection—no matter what your target application. Plus, benefit from our dairy expertise, application support and regulatory and labelling guidance, so you can create the very best fermented dairy products.

Dairy manufactures need:

- ✓ Consistent quality throughout shelf life
- ✓ Excellent sensory experience
- ✓ Appealing better-for-you products
- ✓ Cleaner label claims

What our Hydrocolloids deliver:

- ✓ Maintain stability, taste and texture throughout shelf life
- ✓ Meet desirable texture needs for your product
- ✓ Solutions to meet consumer trends in reduced sugar and low-fat products
- ✓ Support for ethical and sustainability claims with upcycled and fermented ingredients

Our hydrocolloids portfolio at a glance

Discover the perfect hydrocolloid for every fermented dairy application. Whether your product has a low, medium, or high protein content, our broad portfolio offers tailored solutions to meet your needs. We help you identify the ideal hydrocolloid for your application. Together, we'll ensure your dairy innovations achieve optimal stability, texture, and sensory quality.

Product	Most suitable application				Key benefits
	Stirred yogurt	Drinking yogurt	Set yogurt	Ambient yogurt	
Pectner™ 100 series (high methoxyl pectin)		✓		✓	<ul style="list-style-type: none"> • Contributes to smooth mouthfeel • Minimizes serum separation through protein protection • Improves shelf life stability
Pectner™ 200 series (low methoxyl amidated pectin)	✓		✓	✓	<ul style="list-style-type: none"> • Contributes to texture building and smooth mouthfeel • Contributes to smooth appearance and shininess • Clean flavor release (no masking of flavor) • Improves shelf life stability • Can be added before fermentation
Pectner™ 300 series (low methoxyl conventional pectin)	✓		✓	✓	<ul style="list-style-type: none"> • Contributes to smoothness and a rich mouthfeel • Suitable for organic use • Improves shelf life stability
Gellaneer® HD-R and AY	✓	✓	✓	✓	<ul style="list-style-type: none"> • Effective texture building at low dosage • Excellent suspension capacity prevents precipitation of insolubles during processing • Leverages the synergistic effect of pectin and gellan resulting in higher shear tolerance/texture recovery and syneresis control • Improves shelf life stability

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