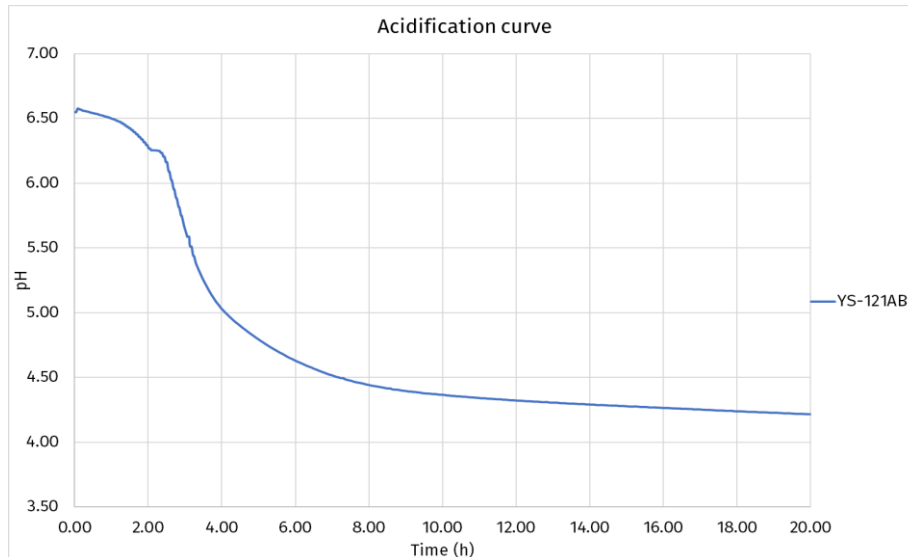


Application Data Sheet

DELVO® Fresh YS-121AB DSL

Description	Highly concentrated Direct Vat Culture, DVC® for direct inoculation into milk. The YS-121AB culture blend has been developed especially for the manufacturing of high quality and consistent stirred, drinking, set and concentrated yogurt. The culture provides a short fermentation time, smooth texture and a mild flavor.
Culture composition	<i>Streptococcus thermophilus</i> <i>Lactobacillus delbrueckii ssp. bulgaricus</i> <i>Lactobacillus acidophilus</i> <i>Bifidobacterium animalis ssp. lactis</i>
Format	Freeze dried pellets (Direct Set Lyophilized)
Application Guideline	Do not thaw pouches of pellets prior to use and minimize exposure time outside of the freezer as culture pouches thaw quickly. Pouch contents may settle overtime due to varying pellet densities, which may result in inconsistent product performance if only a portion of the pouch is used. It is therefore important that the entire content of the pack is used when dosing to ensure the designed strain ratio is kept and full culture performance is guaranteed. Sanitize the pouch at the opening area and add culture into pasteurized product by gentle agitation. Agitate the mixture for ~5 minutes to mix the culture evenly in the vat.
Recommended	
• Dosage:	≥ 2 Unit / 1000 L (260 gal)
• Fermentation temperature:	37 - 43°C (99 - 109°F)

Acidification curve



Curve is obtained in experimental laboratory conditions and is shown for illustration purposes only. Yogurt milk (protein 4.2%, fat 1.5%), Inoculation amount 2U/1000L

Technical Service Our Technical Service Teams can help you in selecting the most suitable starter solutions for your application by designing, supervising and discussing the results of laboratory and plant trials.

DSM is the dairy industry's leading supplier, catering to the needs of multinational companies as well as small local producers. We are dedicated to supplying solutions, not just products. We work closely with our customers to help them overcome specific market challenges. To achieve this, we combine years of experience with a dedication to innovation and the best technical support possible. We apply this approach to all dairy/dairy alternatives markets, including cheese, milk, fermented milk products and whey processing.

DSM services include:

- Support in technical challenges, troubleshooting and new product development
- Bacteriophage monitoring
- Tailor made training packages

For further information please contact your local sales representative

Head Office: A. Fleminglaan 1 | P.O. Box 1 | 2600 MA Delft | The Netherlands | tel. +31 15 279 9111

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.

© DSM Food Specialties B.V. | A. Fleminglaan 1 | 2613 AX Delft | The Netherlands | Info.food@dsm.com | Trade Register Number 27235314

Date of issue: December 13, 2023