



Application Data Sheet

DELVO® FRESH YS-111S DSL

Description Highly concentrated Direct Vat Culture, DVC® for direct inoculation into milk. Delvo® FRESH YS-111S DSL provides a fast fermentation, creamy mouthfeel, and maintain a mild yogurt flavor over the shelf-life even in challenging conditions.

Culture composition *Streptococcus thermophilus*
Lactobacillus delbruekii ssp. bulgaricus

Format Freeze-dried

Application guideline It is very important that the entire content of the pack is used when dosing to ensure the designed strain ratio and guarantee full culture performance. Take out the culture samples 15-30 min before use from the deep freezer. Do not heat the culture. Sanitize the pouch at the opening area and add DELVO® FRESH culture into pasteurized product by gentle agitation. Agitate the mixture for 5-10 min to mix the culture evenly in the vat.

Recommendations

- Dosage: ≥ 2 Unit / 1000 L
- Fermentation temperature: 37°C – 42°C

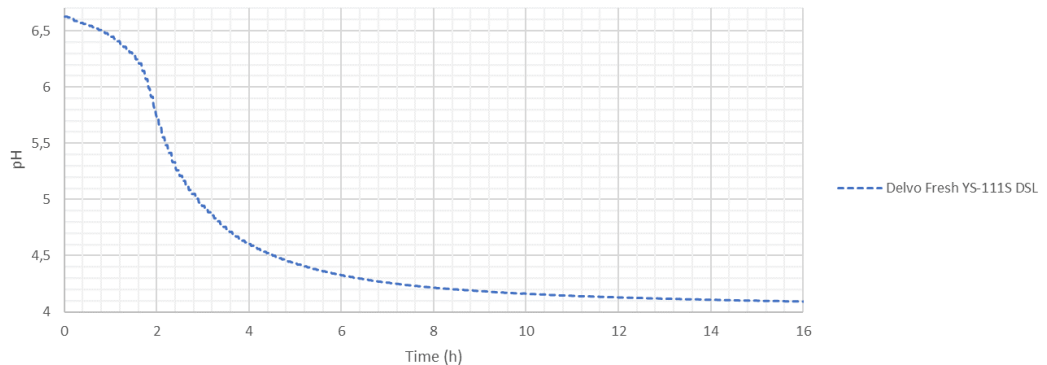
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Acidification curve



The curve is obtained in experimental laboratory conditions and is shown for illustration purposes only. Fermentation at 42°C using 2U/1000L in semi skimmed milk (protein 3.5%, fat 1.5%).

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 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.

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 For further information, additional addresses and our webshop visit www.dsm.com/foodandbeverages.

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