

Type of technology	Ambient yogurt (stirred type)
Source of milk	High quality milk is used
Culture	YoFlex [®] range cultures, see table 1 and 2
Enzyme	-
Description	Ambient yogurt is defined as a fermented milk product – typically stirred or drinking – that is heat treated after fermentation and prior to filling. The fermentation takes place in a tank, and various texture and flavor profiles of the final product can be obtained by fermenting with different YoFlex® range cultures. The cut pH should be equal or below pH 4.30, due to food safety. The products are packed into sterile packaging and filled sterile, which is suitable for ambient distribution. It typically contains stabilizers to keep structure through shelf-life.

Table 1: Frozen DVS® culture recommendations

Flavor and Acidity	Texture Profile	Culture name
Medium yogurt flavor, medium acidity	High texture	F-DVS YF-L908
Medium yogurt flavor, medium acidity	Very high texture	F-DVS YF-L909
Medium yogurt flavor, low acidity	High texture	F-DVS Premium 1.0
Low yogurt flavor, low acidity	High texture	F-DVS Mild 1.0

Table 2: Freeze-dried DVS® culture recommendations

Flavor and Acidity	Texture Profile	Culture name
Medium yogurt flavor, medium acidity	Medium to high texture	FD-DVS YF-L904





ABOUT CHR. HANSEN

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