



## ENHANCE BACTERIOPHAGE MANAGEMENT IN YOGURT PRODUCTION

### Your daily challenge

Starter rotation management

Reliable and consistent production

Efficient cleaning process

Cost optimization and productivity pressure

### Use DuPont™ Danisco® cultures and DuPont expertise to help control bacteriophages

In order to minimize concerns and problems in relation to bacteriophages in yogurt production, proper cleaning and disinfection are key. DuPont application specialists have advanced knowledge of Good Manufacturing Practices (GMPs), and years of experience in hygienic design.

In addition, DuPont scientists have put in evidence a new bacteriophage resistance mechanism based on the destruction of the bacteriophage DNA. All YO-MIX® Yogurt cultures, from the DuPont™ Danisco® range, are under this program. When combined with the GMPs, the aim is to be able to simplify the use of YO-MIX® Yogurt cultures, and let yogurt producers work with their preferred culture continuously, thereby maintaining constant and uniform high quality in your yogurt.

By following DuPont recommendations and using YO-MIX® Yogurt cultures, yogurt producers can now control bacteriophages and get optimal quality and consistency every day.



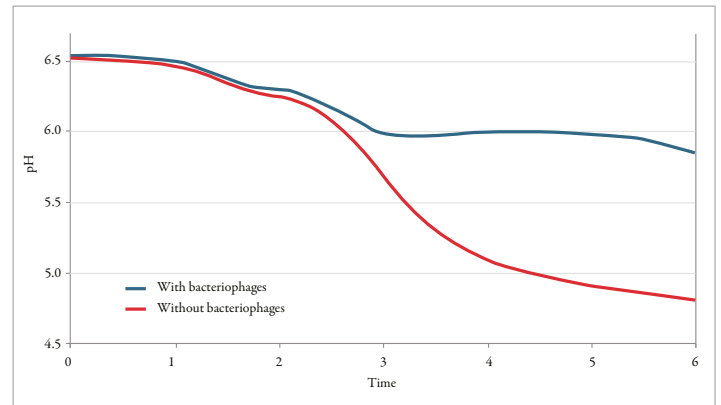
## Your gains and benefits

Your business gains	Your product benefits	Our proven solution
Optimized manufacturing	Reliability and high quality production of culture features	YO-MIX® Yogurt cultures
Optimized culture management (easy ordering and storage of cultures/decreased complexity)	Improve consistency for the consumer by continuously using our preferred culture (with adequate levels of cleaning)	
Decrease in vats lost and less quality complaints	High quality product and consistency	
	A response to more stringent quality assurance demands	
Optimized time to identify and validate phage alternative cultures	Ensure the same technological properties of products thanks to the longevity of your preferred DVI starter cultures	

## Successfully manage bacteriophage risks

Bacteriophage risk is one of the main factors of quality inconsistency and vat loss at dairy plants, and therefore there are many recommendations to decrease the risk. DuPont scientists have worked extensively on the mechanism of bacteriophage attack, and on the factors influencing the propagation of bacteriophages.

From this deep knowledge acquired through years of close collaboration with yogurt producers and universities globally, you can benefit from the high and constant robustness of YO-MIX® Yogurt cultures. Combined with GMPs and DuPont technical expert support, together we can ensure the highest consistency to your yogurt production.



## ASK US FOR

Product information - Free samples - Formulations - Application support

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**DuPont Nutrition & Health**

Phone: +45 89 43 50 00 - Fax: +45 86 25 10 77

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