

Dairy Cultures Product List

Starter cultures for direct vat inoculation (DVI®)

Yoghurt-Tek®

Yoghurt-Tek® is a range of cultures in lyophilized form which is used for production of yoghurt and fermented milks.

Each culture is accompanied by a fagosome specific rotation to ensure continuity of production without lie in bacteriophage infections.

| Lactoferm YO Series | | Thermophilic cultures |
|----------------------------------------------------------|----------------------------------------------------------------------------------------------------------|--------------------------------------|
| Cultures | Composition | Application |
| YO-246 YO-247 YO-248 | <i>Streptococcus salivarius subsp.thermophilus</i> <i>Lactobacillus delbrueckii subsp. bulgaricus</i> | Set and drinking Yoghurt . |
| YO-122 YO-130 YO-145 YO-146 YO-207 YO-269 | <i>Streptococcus salivarius subsp.thermophilus</i> <i>Lactobacillus delbrueckii subsp. bulgaricus</i> | Set , stirred and drinking Yoghurt . |
| YO-351 YO-352 YO-353 | <i>Streptococcus salivarius subsp.thermophilus</i> <i>Lactobacillus delbrueckii subsp. bulgaricus</i> | Stirred , set and frozen Yogurt . |
| YO-440 YO-441 YO-442 YO-443 YO-460 YO-540 | <i>Streptococcus salivarius subsp.thermophilus</i> <i>Lactobacillus delbrueckii subsp. bulgaricus</i> | Stirred , and frozen Yoghurt . |



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| Lactoferm Y Series | | Mesophilic-Thermophilic cultures |
|----------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------|
| Cultures | Composition | Application |
| YTM - 1 YTM - 2 | <i>Streptococcus salivarius</i> subsp. <i>thermophilus</i> <i>Lactococcus lactis</i> subsp. <i>lactis</i> <i>Lactococcus lactis</i> subsp. <i>cremoris</i> <i>Lactococcus lactis</i> subsp. <i>lactis</i> biovar <i>diacetylactis</i> <i>Leuconostoc mesenteroides</i> subsp. <i>cremoris</i> | Fermented milks and drinking Yoghurt . |
| YTM - 11 YTM - 12 YTM - 13 YTM - 21 YTM - 31 | <i>Streptococcus salivarius</i> subsp. <i>thermophilus</i> | |

| Lactoferm Kefir Series | | Mesophilic cultures |
|------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------|
| Cultures | Composition | Application |
| Kefir - 30 | <i>Lactococcus lactis</i> subsp. <i>lactis</i> <i>Lactococcus lactis</i> subsp. <i>cremoris</i> <i>Lactococcus lactis</i> subsp. <i>lactis</i> biovar <i>diacetylactis</i> <i>Leuconostoc mesenteroides</i> subsp. <i>cremoris</i> <i>Lactobacillus delbrueckii</i> subsp. <i>bulgaricus</i> | Kefir with high viscosity and low gas formation. |
| Kefir - 31 | <i>Lactococcus lactis</i> subsp. <i>lactis</i> <i>Lactococcus lactis</i> subsp. <i>cremoris</i> <i>Lactococcus lactis</i> subsp. <i>lactis</i> biovar <i>diacetylactis</i> <i>Leuconostoc mesenteroides</i> subsp. <i>cremoris</i> <i>Lactobacillus delbrueckii</i> subsp. <i>bulgaricus</i> <i>Saccharomyces cerevisiae</i> | Kefir with high viscosity and gas formation |
| Kefir - 41 | <i>Lactococcus lactis</i> subsp. <i>lactis</i> <i>Lactococcus lactis</i> subsp. <i>cremoris</i> <i>Lactococcus lactis</i> subsp. <i>lactis</i> biovar <i>diacetylactis</i> <i>Leuconostoc mesenteroides</i> subsp. <i>cremoris</i> <i>Saccharomyces unisporus</i> | Kefir with high viscosity and gas formation |
| Kefir - 51 | <i>Lactococcus lactis</i> subsp. <i>lactis</i> <i>Lactococcus lactis</i> subsp. <i>cremoris</i> <i>Lactococcus lactis</i> subsp. <i>lactis</i> biovar <i>diacetylactis</i> <i>Leuconostoc mesenteroides</i> subsp. <i>cremoris</i> <i>Saccharomyces unisporus</i> | Kefir with low viscosity and gas formation |



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Yoghurt-Tek® is a range of cultures in lyophilized form which is used for the production of yoghurt and fermented milks.

The thermophilic cultures for yoghurt are formed by defined strains of *Streptococcus salivarius subsp. thermophilus* and *Lactobacillus delbrueckii subsp. bulgaricus*, which ensure a uniform and controlled production of dairy products with defined characteristics of Viscosity, Acidity and Aroma.

Properties of Yoghurt-Tek® according to Viscosity, Acidity and Aroma.

