



YO-MIX™

Freeze-dried yogurt cultures



A palette of texture and flavour
for yogurts and fresh fermented milks



DANISCO

First you add knowledge...

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An extensive range of possibilities

Danisco supplies the most extensive range of freeze-dried yogurt and fermented milk cultures for direct vat inoculation (DVI) marketed in the world under the brand name YO-MIX™ Yogurt Cultures. The range has been carefully selected and formulated to contribute the desired fermentation profile texture and flavour profiles to any yogurt or fermented milk application. In addition, some of the YO-MIX™ yogurt cultures contain Danisco's unique patented strains that contribute to a particularly high texture and creamy mouthfeel.

Product selection guide

Product	Composition	Product characteristics			Applications		
		Fermentation time	Thickness	Mildness	Drinking yogurt	Set yogurt	Stirred yogurt
YO-MIX™ Multi							
YO-MIX™ 161	ST, LB, LL	Fast	High	Very mild	xx	xxx	xxxx
YO-MIX™ 205	ST, LB, A, B	Standard	Medium	Extra mild	xxx	xxx	xxx
YO-MIX™ 207	ST, LB, A, B	Standard	High	Extra mild	xx	xxx	xxxx
YO-MIX™ 208	ST, LB, A, B	Standard	High	Very mild	xx	xxx	xxxx
YO-MIX™ 211	ST, LB, A, B	Standard	Medium	Mild	xxx	xxx	xxx
YO-MIX™ 261	ST, LB, A, B	Standard	High	Very mild	xxx	xxx	xxx
YO-MIX™ Real							
YO-MIX™ 300	ST, LB	Standard	Medium	Mild	xxx	xxx	xxx
YO-MIX™ 305	ST, LB	Standard	Medium	Mild	xxx	xxx	xxx
YO-MIX™ 495	ST, LB	Standard	Very high	Extra mild	xx	xxx	xxxx
YO-MIX™ 496	ST, LB	Standard	Very high	Very mild	xx	xxx	xxxx
YO-MIX™ 499	ST, LB	Standard	High	Extra mild	xx	xxx	xxxx
YO-MIX™ 505	ST, LB	Very fast	Medium	Traditional	xxx	xxx	xx
YO-MIX™ 511	ST, LB	Very fast	Low	Trad. to mild	xxxx	xxx	x
YO-MIX™ Quick							
YO-MIX™ 725	ST, LB, A, B	Very fast	High	Very mild	xxx	xxx	xxx
YO-MIX™ 726	ST, LB, A, B	Very fast	High	Very mild	xxx	xxx	xxx
YO-MIX™ 863	ST, LB	Very fast	High	Very mild	xxx	xxx	xxx
YO-MIX™ 883	ST, LB	Fast	Very high	Extra mild	xxxx	xxx	xxxx
YO-MIX™ 885	ST, LB	Fast	Very high	Extra mild	xxxx	xxx	xxxx

A- *Lactobacillus acidophilus*, B- *Bifidobacterium lactis*, LL- *Lactobacillus lactis*, LB- *Lactobacillus delbrueckii subsp bulgaricus*, ST- *Streptococcus thermophilus*
 x- Not recommended, xx- Suitable, xxx- Recommended, xxxx- Highly recommended

Customised products are available on customer's requests under specific commercial conditions.

The YO-MIX™ range is divided into four categories:

- YO-MIX™ Multi with:
 - 100 series for yogurts and fermented milks composed of multiple lactic bacteria genus and species in addition to *Streptococcus thermophilus*.
 - 200 series for yogurts and fermented milks composed of multiple lactic bacteria genus and species, including *Bifidobacterium lactis* or *Lactobacillus acidophilus* where structure-function type claims are not required;
- YO-MIX™ Real 300, 400 & 500 series for yogurts using only *Streptococcus thermophilus* and *Lactobacillus bulgaricus*,
- YO-MIX™ Quick
 - 700 series a new generation of cultures that combine reduced fermentation time to limited post acidification which includes *Bifidobacterium lactis* or *Lactobacillus acidophilus* where structure-function type claims are not required.
 - 800 series a new generation of cultures that combine reduced fermentation time to limited post acidification; the 800 series comprises only *Streptococcus thermophilus* and *Lactobacillus bulgaricus*.

YO-MIX™ yogurt cultures for efficient, reliable and creative dairy

YO-MIX™ Direct Vat Inoculation (DVI) cultures deliver uniform batch-to-batch functionality while reducing the risk of bacteriophage attack. In addition, the freeze-dried technology enables the YO-MIX™ cultures to retain activity at 4°C. This allows easier storage conditions using fridges instead of freezers and is also ideal for long-distance shipments. The freeze-dried format also reduces significantly the storage volume and facilitates the culture handling.

From set, stirred or drinking yogurts to regional fermented milks such as laban, ryazenka and many more, Danisco will provide you with the right cultures for today's dairy processing requirements.

Dosage and packagings

The activity of all the YO-MIX™ cultures is measured using Danisco Culture Unit (DCU). The standard dosage recommended for the YO-MIX™ yogurt culture range is 75 DCU for 100 Gallons (20 DCU 100 litres/26 gal).

Culture packaging types and pack sizes

Packaging type	Standard packaging size
Alu-foil pouch	100, 250 and 500 DCU
PE bottles*	375 and 750 DCU

*For North America only



A comprehensive range of solutions for the fresh dairy industry

Danisco supplies a broad range of culture solutions from yogurt processing with YO-MIX™ Yogurt Cultures to value-added documented health benefits with HOWARU™ Premium Probiotics and the growth control of pathogens and spoilage organisms with HOLDBAC™ YM Protective Cultures or MICROGARD™ Fermentates.

For more information about Danisco's full range of solutions for yogurt and fermented milk, contact your local sales or application representative.



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Danisco is one of the world's leading producers of ingredients for food and other consumer products. Danisco's broad technology platform and product portfolio include antimicrobials, antioxidants, cultures, emulsifiers, enzymes, hydrocolloids, sugar, sweeteners and tailored blends. Produced mainly from natural raw materials, the broad product range is backed by top technical services. An extensive knowledge of food ingredients and how they interact lies behind the company's proactive approach to the development of new products and concepts tailored to international market needs. Some 10,000 people are employed within Danisco's sales and production companies and innovation centres in 44 countries.

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