

Design your winning product

DALTON BIOTECNOLOGIE



(photo: DALTON BIOTECNOLOGIE)

The mix of bacteria used to process milk and the deriving enzyme pool are the main factors which influence product characteristics in yogurt and fermented milk production. Consequently, the composition of the culture, developed according to the specific objectives of each dairy, can be considered the most advanced solution to characterize yogurt in terms of structure, creaminess and aroma and avoid post-acidification during entire shelf-life.

Working closely with its customers, DALTON BIOTECNOLOGIE designs the right combina-

tion of strains to reach company targets and to contribute to the success of each dairy product. In order to be optimized, each dairy product needs specific “made to measure” biological management developed through the study of the parameters which characterize the production processes of yogurt and fermented milk according to the following procedure:

- Definition of the customer's process and product objectives
- Definition of the formula best suited to the specific dairy

- Design of phage management plan
- Continuous monitoring and updating of the biological culture system through technical visits and periodic analysis.

DALTON BIOTECNOLOGIE implements a marketing philosophy based on the centrality of each specific customer, studying product needs and always providing customized formulation.

The optimization of product characteristics and stability during shelf-life is strongly related to starter culture composition and to biological process management. In recent years, DALTON has selected and developed production methods for cultures, useful especially in yogurt and fermented milk production, which make it possible to reduce post-acidification and keep product characteristics stable during shelf-life. The YO, NOB and POB series are solutions in terms of structure, creaminess and aroma and have a high acidifying activity but they slow down and maintain the stability of the desired pH, which can nonetheless be defined on the basis of the chosen formulation; therefore, they guarantee good processing performance as well as high stability of pH and product texture, to ensure higher coherence and extended shelf-life.

Advantages of using customized formulation belonging to the YO, NOB and POB series:

- IMPROVEMENT** of product characteristics
- STANDARDIZATION** of product characteristics
- STABILIZATION** of product characteristics during shelf-life.

Made to Measure



Yogurt and fermented milk solutions

For us, Made to Measure means advanced solutions and continuous cooperation to reach your target and catch market trends.

DALTON STARTER series allow a wide range of customized solutions for each dairy.

Discover YO, NOB and POB series for yogurt and fermented milk.

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 **DALTON**[®]
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