YO-MIX™ Greek, one-step culture solution.

Greek-style yogurt has quickly become a consumer favorite because of its thick, creamy texture, high protein and low fat content. Most Greek yogurts contain twice the dairy protein and less fat than standard yogurt. The greater protein content in Greek yogurt makes it more filling. Consumers are drawn to the satiating effect of Greek yogurt and consider it to be a natural, healthy, convenient meal option.

While there’s no standard of identity for Greek-style yogurt, the most common culturing method uses a blend of multi species. With YO-MIX™ Greek, DuPont gives dairy processors all multi species in one easy-to-use blend. This simplifies the culturing process, providing batch-to-batch consistency and eliminates the need for in-plant manual mixing and measuring of starters.
YO-MIX™ gains and benefits

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**Live & active**

The newest YO-MIX™ Greek contains the following species: *L. bulgaricus, S. thermophilus, L. acidophilus, Bifidobacterium,* and *L. casei.* This live and active culture blend combines standard yogurt cultures with multi-species for a consumer-friendly label. Expected shelf life for yogurts with these live and active cultures is 50 days. Shelf life will vary depending upon plant conditions. We have other YO-MIX™ Greek cultures available containing even more species.

**Multi-process usable**

Since there is no standard of identity for Greek yogurt, there are many different formulations and processes used to make products labeled as ‘Greek Yogurt.’ The culture blend in YO-MIX™ Greek is extremely process tolerant, so it works with most processes. This includes the three most common processing methods used for making Greek-style yogurt around the globe, which are:

- **Stirred yogurt process**
  Produces a full-fat yogurt (or even more – up to 9 to 10 percent of fat added to the yogurt) traditionally with a medium to strong yogurt flavor.

- **Strained using separation process**
  Provides a non-fat yogurt that contains double the protein level of a normal yogurt. It has a mild flavor (medium to low acidity). Specific equipment required for the process.

- **Fortified process**
  Protein and stabilizer system added to mix preparation before fermentation. Process enables production of non-fat yogurt that contains double the protein level of a normal yogurt. It has a mild flavor (medium to low acidity). No specific equipment required.

Disclaimer: Yogurt appellation as well as Greek-style labeling should follow local regulation, and it is the responsibility of each producer to check for compliance with local rules.

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**YO-MIX™ Greek shelf life at 6°C**

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