

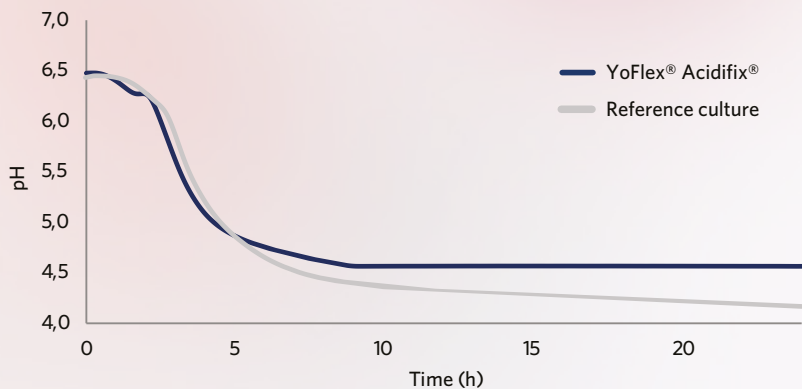


**COST REDUCTION**  
with YoFlex® Acidifix®

**CHR HANSEN**

*Improving food & health*

## Next generation yogurt technology with YoFlex® Acidifix®



**YoFlex® Acidifix®** is the only culture that works with a warm fill process and provides cost savings for you

### Reduce the need for texturizers

- In a regular stirred yogurt process, up to 50% of texture is lost by pumping and shearing
- The best way to reduce texturizers is to preserve the texture that is built during fermentation
- With a warm fill process you can skip the processing steps that disrupt texture
- **YoFlex® Acidifix®** is the only culture keeping stable pH during a warm fill process

### Main benefits of YoFlex® Acidifix®

- ▶ Protein reduction potential of 0.3 - 0.6 %
- ▶ Preserves texture during processing
- ▶ Reduces or eliminates need for stabilizers and thickeners

Preserve the texture naturally with **YoFlex® Acidifix®** and a **warm fill process**

