

Keep it great!

with FreshQ® DA



FreshQ® DA

Help keep fermented plant bases great and fresh with natural food cultures

CHR HANSEN

Improving food & health

Keep it great!

FreshQ® DA is food culture selected to help strengthen fermentation of plant-based products, providing better protection against the spoilage caused by yeasts and molds.



Bioprotection is a natural way to help protect against spoilage and harmful contamination in food.



Not only does bioprotection help you to keep your product fresh and safe, it also helps you to build and protect your brand!



At Chr. Hansen, we apply our expertise in food microbiology toward identifying the best of the 'good bacteria' and employing these strains for bioprotection purposes.

Keep it great! - FreshQ® DA helps build and protect your brand

› Take control

Fermenting with FreshQ® DA in the food culture solution helps protect plant-based products against yeast and mold spoilage, enabling you to deliver a more consistent and enjoyable brand experience.

› Stay fresh

Including FreshQ® DA culture in the fermentation can help protect and maintain your product quality throughout its shelf life and all the way to the consumer.

› Extending shelf life can reduce food waste

A longer shelf life can help reduce food waste across the value chain. Addressing food waste through fermentation with better bioprotective effect can help position your brand as more sustainable, a quality of particular appeal to plant based shoppers.

› Keep it natural

Including FreshQ® DA food culture in your fermentation can help you meet consumer demand for real food without making unwanted additions to the ingredients list.

FreshQ® DA helps delay the growth of yeasts and molds in fermented plant-based products

Fermented plant base made **with and without FreshQ® DA**

Photograph: Fermented oat base kept for 28 days at 7°C after inoculation with molds.

Graph: Growth of the yeast *Aureobasidium pullulans* (added at 50 cfu/g) in fermented oat base stored at 7°C.

