SUPERIOR pH STABILITY
with YoFlex® Acidifix®
Control pH and deliver consistent quality

- Post acidification is one of the most typical quality defects of a yogurt
- Having consistent product quality throughout shelf life can increase consumer preference and improve your business
- Extending shelf life can help reduce scrap, optimize logistics and expand market reach

Main benefits of YoFlex® Acidifix®

- Stable pH throughout shelf life
- Possibility to extend shelf life*
- Possibility to reduce sugar content

* Shelf life extension only possible when pH/acidity is the limiting factor

YoFlex® Acidifix® is the only culture to provide stable pH from production to expiry