

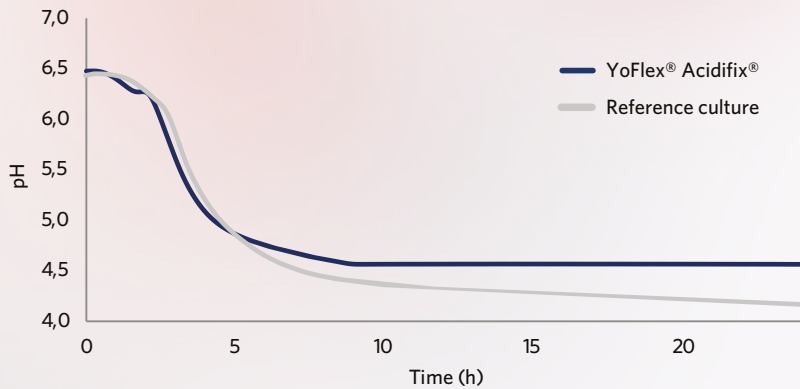


**SUPERIOR pH  
STABILITY**  
with YoFlex® Acidifix®

**CHR HANSEN**

*Improving food & health*

Improve quality and shelf life with the superior pH stability of **YoFlex® Acidifix®**



## Stable pH provides value in product quality, shelf life and consumer preference

### 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

