





Find the natural balance of low sugar and high sweetness with Sweety® Y-3

Dairies are under growing pressure to reduce sugar



The UN health agency recommends reducing daily sugar intake to boost general health and stave off non-communicable diseases



36% of consumers look for products that have limited sugar or no added sugar 1



Two in three yogurt buyers are willing to pay more for yogurt made with all-natural ingredients²

Sweety® allows for the natural reduction of added sugar in yogurt

Less sugar, same sweetness

Keep the sweetness, reduce sugar by 0.5-1g per 100g of yogurt, and maintain the same great taste throughout shelf life

All natural

Ensure a standard of identity for yogurt products with a culture suitable for organic, non-artificial and VLOG labeling

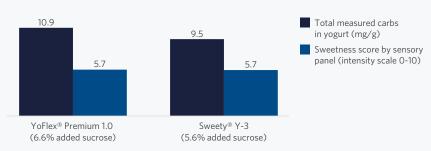
The innovative Sweety® culture uses fermentation to enhance the sweet taste in yogurt



Sweety® works by consuming galactose coming from lactose, excreting glucose during fermentation. The sweetness of the final product is increased, reducing the need for added sugar.

Sweety $^{\circledR}$ Y-3 enables the same sweetness consumers enjoy while reducing sucrose by 0.5-1g for every 100g of yogurt.





- 1 Euromonitor Voice of the Consumer: Health and Nutrition Survey, fielded February 2020 among consumers across 20 countries
- 2 Chr. Hansen US consumer survey, August 2021, 1,293 participants
- 3 Yogurt produced from milk base: 4.0% protein, 3.5% fat, | YF-L901 has 11.0 total carbs and 5.5 sweetness score

The information contained herein is presented in good faith and is, to the best of our knowledge and belief, true and reliable. It is offered solely for your consideration, testing and evaluation, and is subject to change without prior and further notice unless otherwise required by law or agreed upon in writing. There is no warranty being extended as to its accuracy, completeness, currentness, noninfringement, merchantability or fitness for a particular purpose. To the best of our knowledge and belief, the product(s) mentioned herein do(es) not infringe the intellectual property rights of any third party. The product(s) may be covered by pending or issued patents, registered or unregistered trademarks, or similar intellectual property rights. All rights reserved.