

Intrigued?

Reach out to us today to learn how we can help you become more productive.

FreshQ® enabled a North American yogurt producer to solve their mold problem and reduce waste by \$1.2m/year

Extending freshness to increase gains



A large Greek yogurt producer with no culture in their recipe with special bioprotective effects was struggling with a scrap rate of 2% due to mold issues.



Improving the bioprotective effects from fermentation by adding FreshQ® cultures, their scrap rate was reduced by 50%, from 2% to 1%, reducing costs, waste, and the risk to their brand.

Adding FreshQ® cultures to the fermentation helped our customer to realize the following gains in productivity:

Annual value increase of¹

\$1,200,000

What can FreshQ® do for your business?

FreshQ® cultures work by outcompeting contaminants for the nutrients they need to survive, inhibiting the growth of spoilage bacteria and keeping food fresher for longer.

Including FreshQ® in fermentation, dairies can improve freshness of their products, reduce the risk of spoilage and optimize product shelf life without adding artificial ingredients.

Thereby, ensuring the long-lasting quality your consumers expect.

Value levers 1,000\$/year¹



¹ Value is based on a 195,000-ton production of Greek style yogurt, with a composition of 10% protein, 2% fat, 4,1%

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