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 $^{\otimes}$ 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

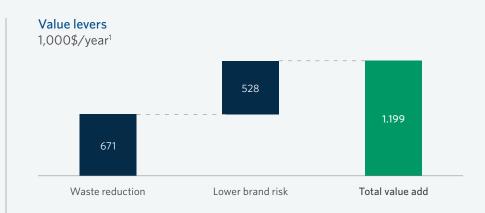
\$1,200,000

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 $^{\otimes}$ 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.



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

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