Tvarog is a favourite cheese traditionally consumed in Eastern Europe, with a consistency between cottage and fresh cheese that requires special attention from manufacturers.

There is a specific science to making Tvarog – everything is needed at precisely the right time in either an industrial or artisanal manufacturing process.

The PROBAT™ 800 culture range, from the DuPont™ Danisco® ingredient portfolio, forms part of the robust PROBAT™ series. The PROBAT™ 800 range has been specifically developed to add consistency to the traditional process of making Tvarog whilst improving functionality and giving a mild lactic acid flavour.

Allow modern DuPont™ Danisco® culture solutions help you to make the perfect traditional Tvarog.

Traditional tasting Tvarog using modern DuPont™ Danisco® culture solutions

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Your gains and benefits

<table>
<thead>
<tr>
<th>Your business gains</th>
<th>Your product benefits</th>
<th>Our proven solution</th>
</tr>
</thead>
<tbody>
<tr>
<td>Consistent traditional taste, flavour, texture and functionality</td>
<td>Home-made style appearance</td>
<td></td>
</tr>
<tr>
<td>Robust culture suitable for use with modern process methods</td>
<td>Traditional finished product</td>
<td>PROBAT™ 801 and PROBAT™ 802</td>
</tr>
<tr>
<td>Early flavour development increasing speed to market</td>
<td>Traditional taste and texture</td>
<td></td>
</tr>
<tr>
<td>Maintain desirable flavour throughout shelf-life</td>
<td>Mild-tasting Tvarog</td>
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<tr>
<td>Consistent acidification behaviour</td>
<td>Desirable mild lactic acid flavour</td>
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</tr>
</tbody>
</table>

**Superior gas formation and traditional flavour**

Acidification of PROBAT™ 800 in milk - 10 DCU/ 100 L.

When manufacturing Tvarog, early gas and flavour formation is crucial and can only be achieved with the right strain balance and specific acidification curve.

The PROBAT™ 800 range has been specifically formulated to make it easier to create perfect, traditional Tvarog the first time, and every time.

**Other DuPont™ Danisco® ingredients for Tvarog**

HOLDBAC™ Protective cultures

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