



TRADITIONALLY MODERN TVAROG

Your daily challenge

Ensure traditional taste, flavour, texture and functionality

Modern process methods

Speed to market

Maintain desirable flavour throughout shelf-life

Consistent acidification behaviour

Traditional tasting Tvarog using modern DuPont™ Danisco® culture solutions

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.

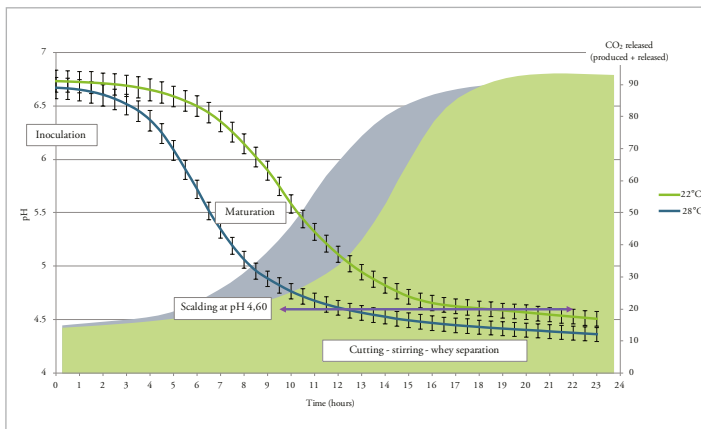


DANISCO®

Your gains and benefits

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

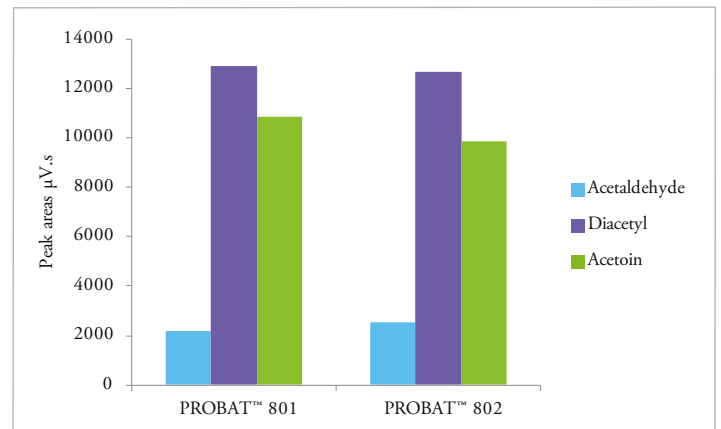
Superior gas formation and traditional flavour



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.



Key flavour components of Tvarog after 2 weeks.

Early gas formation makes it easier to separate the Tvarog curd from the whey, but this must be done at precisely the right time in order to achieve the desired consistency of Tvarog.

The optimised gas formation gives a good floating, and the relatively fast fermentation time gives a creamy, rounded taste and a mild, lactic acid flavour.

Other DuPont™ Danisco® ingredients for Tvarog

HOLDBAC™ Protective cultures

ASK US FOR

Product information - Free samples - Formulations - Application support

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DuPont Nutrition & Health

Phone: +45 89 43 50 00 - Fax: +45 86 25 10 77
info@danisco.com · www.danisco.com



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