bioprox ingredients

PRODUCT RANGE 2023

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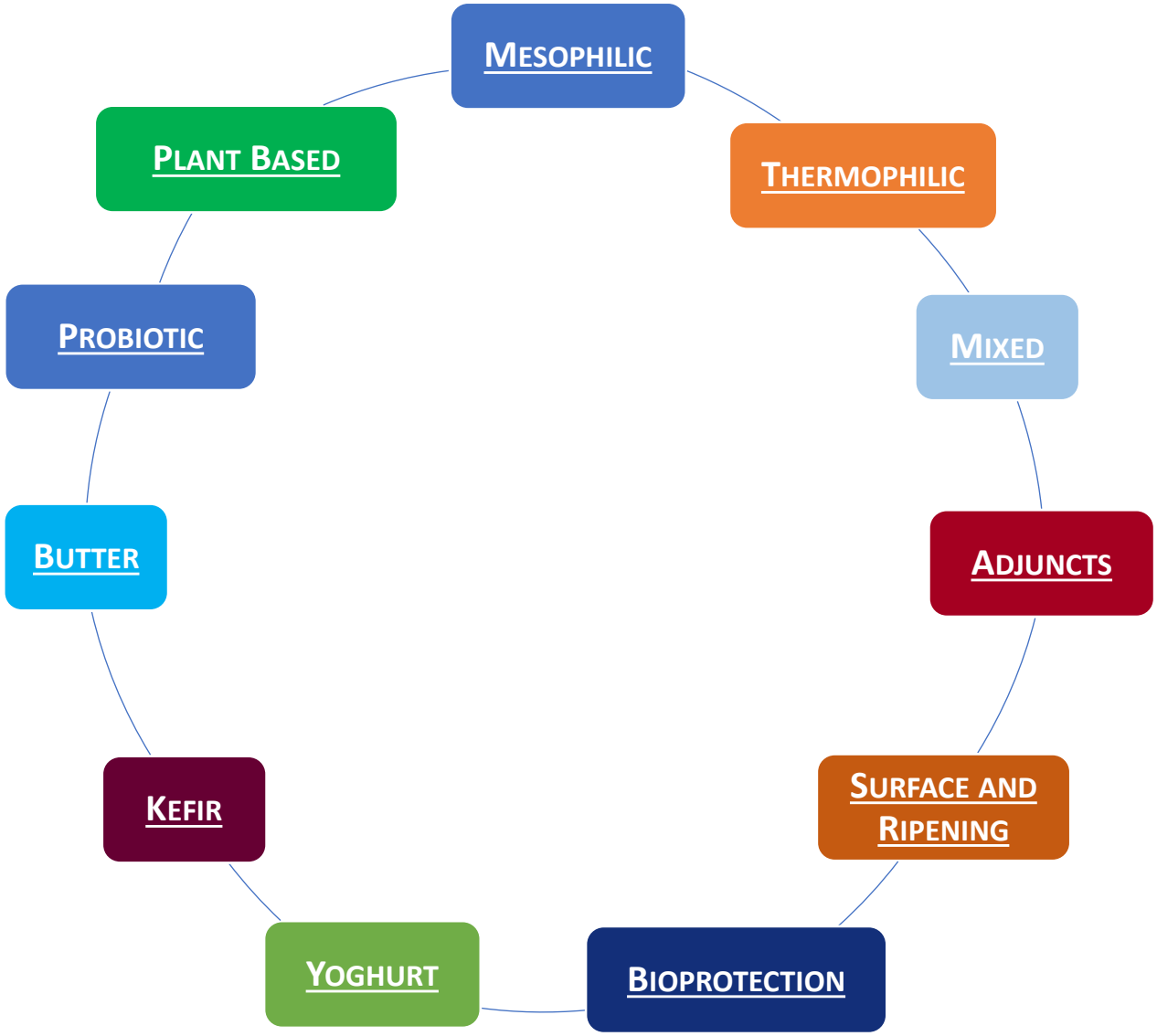
Proxis

PRODUCT RANGE 2022

bioprox ingredients



MESOPHILIC CULTURES

HOMOFERMENTATIVE O *(Lc lactis / Lc cremoris)*

PRODUCT CODE	COMMERCIAL NAME	COMPOSITION	PACKAGING			RECOMMENDED DOSAGE
			20UA	50UA	100UA	
620260	DI-PROX® M 227	*Lc lactis ssp lactis* *Lc lactis ssp cremoris*	X	X	On request	10-30UA/1000L
643200	DI-PROX® M 195			X		
643212	DI-PROX® M 255		X	X		
643254	DI-PROX® M 265	*Lc lactis ssp lactis*	X	X		

WITH TEXTURIZING PROPERTIES

620730	DI-PROX® M 187	*Lc lactis ssp cremoris*		X		10-30UA/1000L

MESOPHILIC CULTURES

bioprox ingredients

HETEROFERMENTATIVE D *(Lc lactis / Lc cremoris / Lc diacetylactis)*

PRODUCT CODE	COMMERCIAL NAME	COMPOSITION	PACKAGING			RECOMMENDED DOSAGE
			20UA	50UA	100UA	
643259	**DI-PROX® M 270**	*Lc lactis ssp lactis* *Lc lactis ssp cremoris* *Lc lactis ssp lactis biovar diacetylactis*	X	X	X	10-30UA/1000L
643231	**DI-PROX® M 127**	*Lc lactis ssp lactis* *Lc lactis ssp lactis biovar diacetylactis*	X	X		
643240	**DI-PROX® M 272**		X	X	X	

WITH HIGHER LEVELS OF *LC DIACETYLACTIS* (> 40%)

643374	**DI-PROX® M 400**	*Lc lactis ssp lactis* *Lc lactis ssp cremoris* *Lc lactis ssp lactis biovar diacetylactis*	X	X	X	10-30UA/1000L
643726	**DI-PROX® M 402**		X	X	X	

WITH TEXTURIZING PROPERTIES

643260	**DI-PROX® M 189**	*Lc lactis ssp cremoris* *Lc lactis ssp lactis biovar diacetylactis*	X	X	X	10-30UA/1000L

MESOPHILIC CULTURES

bioprox ingredients

HETEROFERMENTATIVE DL *(Lc lactis / Lc cremoris / Lc diacetylactis / Ln mesenteroides)*

PRODUCT CODE	COMMERCIAL NAME	COMPOSITION	PACKAGING 20 UA	50 UA	100 UA	RECOMMENDED DOSAGE
643251	DI-PROX® M 231	*Lc lactis ssp lactis* *Lc lactis ssp cremoris* *Lc lactis ssp lactis biovar diacetylactis* *Ln mesenteroides ssp mesenteroides*	X	X	X	10 to 30 UA / 1000 L
643206	DI-PROX® M 235	*Lc lactis ssp lactis* *Lc lactis ssp lactis biovar diacetylactis* *Ln mesenteroides ssp mesenteroides*	X	X		
643234	DI-PROX® M 179		X	X	X	
643261	DI-PROX® M 244	Multiple strains of : *Lc lactis ssp lactis* *Lc lactis ssp cremoris* *Lc lactis ssp lactis biovar diacetylactis* *Ln mesenteroides ssp mesenteroides*	X	X		

WITH HIGHER LEVELS OF *LC DIACETYLACTIS* (> 25%)

643375	DI-PROX® M 401	*Lc lactis, Lc cremoris, Lc diacetylactis* *Ln mesenteroides*		X	X	10-30UA/1000L

WITH TEXTURIZING PROPERTIES

620739	DI-PROX® M 229	*Lc cremoris, Lc diacetylactis* *Ln mesenteroides*		X		10-30UA/1000L

THERMOPHILIC CULTURES FOR SOFT CHEESE

DI-PROX TPM RANGE OF *STREPTOCOCCUS THERMOPHILUS*

PRODUCT CODE	COMMERCIAL NAME	PACKAGING			RECOMMENDED DOSAGE
		20 UA	50 UA	100 UA	
643161	DI-PROX® TPM 1	X	X	On request	10 to 30 UA / 1000 L
643296	DI-PROX® TPM 2	X	X		
643572	DI-PROX® TPM 7	X	X		

THERMOPHILIC CULTURES FOR PASTA FILATA

DI-PROX TPF RANGE OF *STREPTOCOCCUS THERMOPHILUS*

PRODUCT CODE	COMMERCIAL NAME	PACKAGING			RECOMMENDED DOSAGE
		20 UA	50 UA	100 UA	
643199	**DI-PROX® TPF 1**	X	X	On request	10 to 40 UA / 1000L
643263	**DI-PROX® TPF 2**	X	X		
643412	**DI-PROX® TPF 3**	X	X		
643490	**DI-PROX® TPF 4**	X	X		
643491	**DI-PROX® TPF 5**	X	X		
644196	**DI-PROX® TPF 6**	X	X		
644197	**DI-PROX® TPF 7**	X	X		
644256	**DI-PROX® TPF 8**	X	X		
644257	**DI-PROX® TPF 9**	X	X		

THERMOPHILIC CULTURES FOR PIZZA CHEESE

DI-PROX TPC RANGE OF *STREPTOCOCCUS THERMOPHILUS* & *LB BULGARICUS*

PRODUCT CODE	COMMERCIAL NAME	PACKAGING			RECOMMENDED DOSAGE
		20 UA	50 UA	100 UA	
643341	DI-PROX® TPC 1	X	X		20 to 40 UA / 1000 L
643342	DI-PROX® TPC 2	X	X		
643678	DI-PROX® TPC 3	X	X		

THERMOPHILIC CULTURES TEXTURE PRODUCERS

bioprox ingredients

DI-PROX TTX RANGE OF *STREPTOCOCCUS THERMOPHILUS*

PRODUCT CODE	COMMERCIAL NAME	TEXTURE PROFILE	PACKAGING			RECOMMENDED DOSAGE
			20 UA	50 UA	100 UA	
643159	DI-PROX® TTX 1	Medium and slight acidic	X	X	On demand	+ 20 to 40 UA / 1000 L
643188	DI-PROX® TTX 3	Medium	X	X		
643804	DI-PROX® TTX 6	Short	X	X		
643859	DI-PROX® TTX 7	Roopy	X	X		

MIXED CULTURES (MESO/THERMO) 1

bioprox ingredients

DI-PROX MTTX RANGE WITH MESOPHILIC O & TEXTURE PRODUCERS

FOR SOUR CREAM, FRESH FERMENTED MILK PRODUCTS (BUTTERMILK, LEBEN…)
FERMENTATION TEMPERATURE > 30°C

PRODUCT CODE	COMMERCIAL NAME	COMPOSITION	RECOMMENDED DOSAGE	PACKAGING		
				20 UA	50 UA	100 UA
643399	DI-PROX® MTTX2	*Lc lactis ssp cremoris* *Lc lactis ssp lactis* *Sc thermophilus*	20 to 30 UA / 1000 L	X	X	On demand
643410	DI-PROX® MTTX3			X	X	
644056	DI-PROX® MTTX6			X	X	
644267	DI-PROX® MTTX08	*Lc lactis ssp cremoris* *Lc lactis ssp lactis* *Sc thermophilus* *Lb rhamnosus*	20UA/1000L	X	X	
644186	DI-PROX® MTTX09			X	X	

MIXED CULTURES (MESO/THERMO) 2

bioprox ingredients

DI-PROX MTTX RANGE WITH TEXTURE & FLAVOR PRODUCERS

FOR LOWER FAT SOUR CREAM, FRESH FERMENTED MILK PRODUCTS (BUTTERMILK, LEBEN…), FRESH CHEESE WITH FERMENTATION TEMPERATURE > 30°C

PRODUCT CODE	COMMERCIAL NAME	COMPOSITION	RECOMMENDED DOSAGE	PACKAGING		
				20 UA	50 UA	100 UA
643361	DI-PROX® MTTX1	*Lc lactis ssp cremoris* *Lc lactis ssp lactis* *Sc thermophilus* *Lc lactis ssp lactis biovar diacetylactis*	20 to 30 UA / 1000 L		X	On demand
643883	DI-PROX® MTTX4			X	X	
643255	DI-PROX® MT243	*Lc lactis ssp cremoris* *Sc thermophilus* *Lc lactis ssp lactis biovar diacetylactis*		X	X	
643884	DI-PROX® MTTX5	*Lc lactis ssp lactis* *Sc thermophilus* *Lc lactis ssp lactis biovar diacetylactis*		X	X	
644161	DI-PROX® MTTX7	*Lc lactis ssp lactis, Lc lactis ssp cremoris, Sc thermophilus* *Lc lactis ssp lactis biovar diacetylactis* *Lb rhamnosus*		X	X	

MIXED CULTURES (MESO/THERMO) 3

bioprox ingredients

DI-PROX MT RANGE WITH FLAVOR PRODUCERS

FOR FRESH CHEESE, QUARK & TWAROG WITH FERMENTATION TEMPERATURE > 30°C

PRODUCT CODE	COMMERCIAL NAME	COMPOSITION	PACKAGING			RECOMMENDED DOSAGE
			20 UA	50 UA	100 UA	
644049	DI-PROX® MT403	*Lc lactis ssp lactis* *Lc lactis ssp cremoris* *Sc thermophilus* *Lc lactis ssp lactis biovar diacetylactis*	X	X		20 to 30 UA / 1000 L
644050	DI-PROX® MT404		X	X		
644051	DI-PROX® MT405		X	X		
644052	DI-PROX® MT406		X	X		

MIXED CULTURES (MESO/THERMO) 4

bioprox ingredients

DI-PROX MTF RANGE FOR FETA AND FETA LIKE CHEESES

PRODUCT CODE	COMMERCIAL NAME	COMPOSITION	RECOMMENDED DOSAGE	PACKAGING		
				5 UA	20 UA	50 UA
643326	DI-PROX® MTF 2	*Lc lactis ssp lactis* *Sc thermophilus*	10 to 20 UA / 1000 L	X	X	
643370	DI-PROX® MTF 3	*Lc lactis ssp lactis* *Sc thermophilus* *Lactobacillus species*		X	X	X
643578	DI-PROX® MTF 6				X	X
643730	DI-PROX® MTF 7	*Lc lactis ssp lactis* *Lc lactis ssp cremoris* *Sc thermophilus* *Lactobacillus species*			X	X
643731	DI-PROX® MTF 8				X	X
644169	DI-PROX® MTF 9	*Lc lactis ssp lactis* *Sc thermophilus* *Lactobacillus bulgaricus*		X	X	
644170	DI-PROX® MTF 10	*Lc lactis ssp lactis* *Lc lactis ssp cremoris* *Sc thermophilus* *Lactobacillus bulgaricus*		X	X	

MIXED CULTURES (MESO/THERMO) 5

DI-PROX MTR RANGE FOR CONTINENTAL CHEESES

PRODUCT CODE	COMMERCIAL NAME	COMPOSITION	RECOMMENDED DOSAGE	PACKAGING		
				20 UA	50 UA	100 UA
643312	DI-PROX® MTR 1	*Lc lactis ssp lactis* *Sc thermophilus*	20 to 40 UA / 1000 L	X	X	X
643313	DI-PROX® MTR 2			X	X	X
643314	DI-PROX® MTR 3			X	X	X
643553	DI-PROX® MTR 4			X	X	X

MIXED CULTURES (MESO/THERMO) 6

bioprox ingredients

DI-PROX MTRA/H RANGE FOR FLAVOUR CONTINENTAL CHEESES

PRODUCT CODE	COMMERCIAL NAME	COMPOSITION	RECOMMENDED DOSAGE	PACKAGING		
				20 UA	50 UA	100 UA
643252	DI-PROX® MT 1001	*Lc lactis ssp lactis* *Lc lactis ssp lactis biovar diacetylactis (5%)* *Sc thermophilus*	20 to 40 UA / 1000 L	X	X	
643359	DI-PROX® MTRA 2			X	X	X
643360	DI-PROX® MTRA 3			X	X	X
643561	DI-PROX® MTRA 4			X	X	X

PRODUCT CODE	COMMERCIAL NAME	COMPOSITION	RECOMMENDED DOSAGE	PACKAGING		
				20 UA	50 UA	100 UA
644251	DI-PROX® MTRH2	*Lc lactis ssp lactis* *Sc thermophilus* *Lb helveticus*	20 to 40 UA / 1000 L	X	X	

MIXED CULTURES (MESO/THERMO) 7

bioprox ingredients

DI-PROX MTRC RANGE FOR FLAVOUR CONTINENTAL CHEESES

PRODUCT CODE	COMMERCIAL NAME	COMPOSITION	RECOMMENDED DOSAGE	PACKAGING			
				20 UA	50 UA	100 UA	200 UA
644156	**DI-PROX® MTRC 1**	*Sc thermophilus* *Lc lactis ssp lactis* *Lc lactis ssp lactis biovar diacetylactis (15%)*	20 UA / 1000 L	X	X	X	X
644157	**DI-PROX® MTRC 2**			X	X	X	X
644158	**DI-PROX® MTRC 3**			X	X	X	X

FLAVOR ADJUNCTS

PRODUCT CODE	COMMERCIAL NAME	COMPOSITION	APPLICATION	PACKAGING
643351	**DI-PROX® LH 1**	*Lb. helveticus* *Lb. lactis*	Hard and semi-hard cheese Cheddar and Pizza cheese Dosage: + 5–20UA/1000L	20U 50U
620215	**DI-PROX® MA 315**	*L. lactis ssp lactis* *biovar diacetylactis*	Fresh cheese Cream cheese Soft cheese Dosage: + 2-20UA/1000L	
643584	**DI-PROX® MA 584**			
620325	**DI-PROX® MA 195**			
620335	**DI-PROX® MA 219**	Pure (single) strain *Leuconostoc mesenteroides* *ssp mesenteroides*	Fresh cheese Blue soft cheese Dosage: + 5-30U/1000L	50U
620339	**DI-PROX® MA 221**			
643035	**BIOPROX® PR 035**	*Lb. plantarum* *Lb. rhamnosus*	Fresh fermented milk products And other cheese-making process Dosage: + 20D/1000L	20D 40D
643079	**AROMA-PROX® PP 079**	*Lb. plantarum* *Lb. rhamnosus*	All cheese-making process Dosage: + 10-20D/1000L	20D

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SURFACE AND RIPENING RANGE

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SURFACE & RIPENING OFFER

bioprox ingredients

Surface flora

AROMA-PROX® GC
Geotrichum candidum

- **Deacidification**
- **Protection against contaminant**

AROMA-PROX® BL
Brevibacterium linens

AROMA-PROX® BA 406
Brevibacterium aurantiacum

- **Protection against contaminant**
- **Aromatization**

Aromatic flora

AROMA-PROX® Bacteria
***Hafnia alvei* (AF 036)**
***Enterococcus faecium* (EF 031)**
***Staphylococcus xylosus* (SX 034)**
Propionibacterium sp (PBF 01 & 02)

- **Aromatization**
- **Proteolysis**
- **Eyes formation** (PBF)

AROMA-PROX® Yeast
***Candida utilis* (CU 077)**
***Debaryomyces hansenii* (DH 040)**

- **Deacidification**
- **Aromatization** (CU077)

AROMA-PROX® NSLAB
PR 035 et PP 079
Lactobacillus rhamnosus
Lactobacillus plantarum

- **Aromatization**
- **Proteolysis**

SURFACE AND RIPENING CULTURES

bioprox ingredients

AROMA-PROX GC RANGE: *GEOTRICHUM CANDIDUM*

PRODUCT CODE	COMMERCIAL NAME	PERFORMANCE	APPLICATION	FORMAT & PACKAGING
643068	**AROMA-PROX® GC 042**	Deliver a cream-coloured and yeast-like surface	Washed-rind cheeses like Munster Hard cheeses like Reblochon or Raclette Fast growth	Liquid format 10D – 20D – 100D flasks
643045	**AROMA-PROX® GC 041**	Deliver a white-coloured and mold-like surface	Soft-ripened cheeses with smooth texture (Brie, Camembert) Fast growth	Liquid format 10D – 20D flasks
643065	**AROMA-PROX® GC 065**	Deliver a creamy white-coloured and mold-like surface	Reduce the risk of fungal contamination Improving texture and taste via an high enzymatic activity (St Marcelin like flavor development)	Liquid format 10D – 20D flasks
644106				Lyophilized 10D bags
643071	**AROMA-PROX® GC 071**	Deliver an ivory-white colour, dry and yeast-like surface	Special goat cheeses and lactic technologies Developing a slight wavy surface Cream appearance with a strong drying power	Liquid format 10D – 20D flasks

SURFACE AND RIPENING CULTURES

bioprox ingredients

AROMA-PROX BL & BA RANGE: *BREVIBACTERIUM SP*

PRODUCT CODE	COMMERCIAL NAME	COMPOSITION	PERFORMANCE	APPLICATION	PACKAGING
620404	**AROMA-PROX® BL 404**	*Brevibacterium linens*	Flavoured bacteria developping brigh dark orange color	Halotolerant corynebacterium with fast growth even at low pH	10D bags
620403	**AROMA-PROX® BL 403**	*Brevibacterium linens*	Flavoured bacteria Developping orange mat color	Fast growth when pH has been neutralized Releasing sulfur compounds (Methanethiol)	
620405	**AROMA-PROX® BL 405**	*Brevibacterium linens*	Flavoured bacteria with creamy-orange pigment	Fast growth with low pH Developing a smooth flavour profile With no smeared-ripened effect	
620406	**AROMA-PROX® BA 406**	*Brevibacterium aurantiacum*	Flavoured bacteria with gold cream pigment	Fast growth with good halotolerance and fast development even at lower pH developing a nice golden muted colour with a typical flavour “Comté” profile	

SURFACE AND RIPENING CULTURES

bioprox ingredients

AROMA-PROX: FLAVOURING YEASTS AND BACTERIAS

PRODUCT CODE	COMMERCIAL NAME	COMPOSITION	PERFORMANCE	APPLICATION	FORMAT & PACKAGING
643042	**AROMA-PROX® DH 040**	*Debaryomyces hansenii*	Deacidifying yeast	Fast growth Reducing bitterness with deacidification power Used for helping *B linens* implantation	10D bags
643077	**AROMA-PROX® CU 077**	*Candida utilis*	Deacidifying & flavouring yeast	Bright creamy colour with ester/alcohol flavour notes	10D – 50D bags
643036	**AROMA-PROX® AF 036**	*Hafnia alvei*	Garlic flavor typically found in traditional Camembert	Traditional soft cheeses with bloomy rind (Brie, Camembert)	Liquid format 50D flasks
643031	**AROMA-PROX® EF 031**	*Enterococcus faecium*	Lipolytic activity with strong traditional flavor	Traditional and Industrial soft cheeses Traditional pressed cheese (St Nectaire type) Cooked hard cheeses (Gruyère)	20D bags
643034	**AROMA-PROX® SX 034**	*Staphylococcus xylosus*	Aromatic bacteria Light cream pigmentation	Fast growth and high salt resistance “Stable” type flavor development	10D bags

bioprox ingredients

AROMA-PROX PBF RANGE: *PROPIONIBACTERIUM SP*

PRODUCT CODE	COMMERCIAL NAME	PERFORMANCE	FORMAT & PACKAGING
644139	**AROMA-PROX® PBF 1**	Regular eyes formation Typical frank taste development	10D & 200D
644140	**AROMA-PROX® PBF 2**	Regular eyes formation Slightly fruity and sweet taste development	10D & 200D

bioprox ingredients

AROMA-PROX BLENDS: SPECIFIC & DEFINED MIXES TO FACILITATE & SECURE THE SURFACE COVERAGE AND RIPENING OF DIFFERENT CHEESES

PRODUCT CODE	COMMERCIAL NAME	COMPOSITION	APPLICATION & PERFORMANCES	FORMAT & PACKAGING
644102	**AROMA-PROX® MS01**	*Geotrichum candidum* *Staphylococcus xylosus* *Debaryomyces hansenii* *Brevibacterium linens*	For **SOFT CHEESES** to offer: • Effective protection of the cheese surface thanks to rapid implantation of the surface flora • Development of aromatic notes typical for soft cheeses • Ease of use (all in 1 bag), safety and optimization of ripening	10D
644141	**AROMA-PROX® MA1**	*Geotrichum candidum* *Candida utilis* *Staphylococcus xylosus* *Lactobacillus rhamnosus* *Lactobacillus plantarum*	For **UNCOOKED PRESSED CHEESES** types like Tomme and also for **MIXED WASH RIND SOFT CHEESES** types like Vacherin. Fast coverage of the surface and development of specific flavours.	10D
644295	**AROMA-PROX® MA2**	*Candida utilis* *Staphylococcus xylosus* *Lactobacillus rhamnosus* *Lactobacillus plantarum*	For **UNCOOKED PRESSED CHEESES** types like Tomme and also for **MIXED WASH RIND SOFT CHEESES** types like Vacherin. Fast coverage of the surface and development of specific flavours.	10D

BIOPROTECTIVE CULTURES

bioprox ingredients

PRODUCT CODE	COMMERCIAL NAME	COMPOSITION	PERFORMANCES			APPLICATION	PACKAGING
			Yeast	Moulds	Pathogenic		
643080	**BIOPROX® RP80**	*Lb rhamnosus* *Lb plantarum*	+(+)	+++	ND	**Fermented milk and fresh cheese**: Yogurts, sour cream, fresh cheese, lben, raïb, kefir …	15D – 30D 40D – 160D
643519	**BIOPROX® P83**	*Lb plantarum*	++	+++	ND	**Fermented milk and fresh cheese**: Yogurts, sour cream, fresh cheese, cottage cheese **…**	40D
643565	**BIOPROX® P94**	*Lb plantarum*	+(+)	+++	ND	**Fresh cheese and continental cheese:** Cheddar, Manchego, Gouda, Queso fresco, …	
643668	**BIOPROX® SP86**	*Lb fermentum*	V(+)	+++	++	**Fermented milk products** **Mixed and Stretched curd cheeses**	
643667	**BIOPROX® Z100**	*Lb plantarum*	+	+	ND	**Fresh cheese and continental cheese:** Queso fresco	
644063	**BIOPROX® CP63**	*Lb rhamnosus* *Lb plantarum*	+++	+++	ND	**Fresh cheeses, Feta like** Sour cream Fresh fermented milk products	

BIOPROTECTIVE CULTURES

PRODUCT CODE	COMMERCIAL NAME	COMPOSITION	APPLICATION	PACKAGING
644135	**BIOPROX® L135**	*Lactococcus lactis*	Culture producing nisin to avoid late blowing in different cheeses application	10D – 50D

bioprox ingredients

YOGHURT, KEFIR & PROBIOTIC RANGES

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YOGURTS CULTURES

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Low texture building and High flavor development

PRODUCT CODE	COMMERCIAL NAME	PACKAGING			APPLICATION	LEVEL OF INCULATION
		20UA	50UA	100UA		
643738	YO-PROX® 738	X	X	X	Alone or in addition for yoghurt flavor development	50UA/1000L
643855	YO-PROX® 855	X	X			
643367	YO-PROX® 367	X	X	X		
644211	YO-PROX® 211	X	X	X	Fast fermentation until low pH (<4,2); High flavor	50UA/1000L
644255	YO-PROX® 255		X	X		

YOGURTS CULTURES

Medium to high texture building and Medium flavor development

PRODUCT CODE	COMMERCIAL NAME	PACKAGING			PROFILE & APPLICATION	LEVEL OF INCULATION
		20UA	50UA	100UA		
643154	YO-PROX® 947	X	X	X	Firm & short texture with high flavor development All Yoghurts	50UA/1000L
643368	YO-PROX® 368	X				
643492	YO-PROX® 492	X	X		Thick and very smooth texture with strong yoghurt flavor Stirred and drinking yoghurts	

YOGURTS CULTURES

Medium to high texture building and Medium flavor development

PRODUCT CODE	COMMERCIAL NAME	PACKAGING			PROFILE & APPLICATION	LEVEL OF INCULATION
		20UA	50UA	100UA		
643501	YO-PROX® 501	X		X	Thick and very smooth texture with mild yoghurt flavor and slight post acidification during shelf life Stirred & Drinking yoghurts	50UA/1000L
643569	YO-PROX® 569	X	X	X		
643570	YO-PROX® 570	X		X		
643280	YO-PROX® 971	X	X			
643282	YO-PROX® 973	X	X	X		
643284	YO-PROX® 975		X	X		

YOGURTS CULTURES

bioprox ingredients

For Stirred and Drinking yoghurts

PRODUCT CODE	COMMERCIAL NAME	PROFILE			PACKAGING		
		Acidification	Texture	Flavor and Post acidification	20UA	50UA	100UA
643699	YO-PROX® 699	Medium to fast acidification	Thick texture and medium body	Mild with yoghurt flavour	X	X	X
64700	YO-PROX® 700	Medium acidification	Thick texture and very short body	Mild with yoghurt flavour	X	X	X
643776	YO-PROX® 776	Medium acidification	Thick texture and very short body	Mild with yoghurt flavour	X	X	X
643777	YO-PROX® 777	Medium acidification	Thick texture and very short body	Mild with yoghurt flavour	X	X	X
643778	YO-PROX® 778	Medium acidification	Thick texture and very short body	Mild with yoghurt flavour	X	X	
644031	YO-PROX® 031	Fast acidification	Thick & short texture High mouthfeel	Mild flavour	X	X	125UA
644061	YO-PROX® 061M	Medium acidification	Thick & short texture Medium mouthfeel	Mild flavour Low post acidification profile (LPA) under challenging storage conditions	X		X
644033	YO-PROX® 033	Fast acidification	Firm and short texture Medium mouthfeel	Mild with yoghurt flavour	X	X	X
644083	YO-PROX® 036				X	X	
644134	YO-PROX® 134M		High texture and mouthfeel	Mild flavor and LPA		X	X

YOGURTS CULTURES

Specially designed for lower dry matter recipes

PRODUCT CODE	COMMERCIAL NAME	PROFILE			PACKAGING		
		Acidification	Texture	Flavor & Post acidification	20UA	50UA	100UA
643502	YO-PROX® 502	Medium	Very thick body and mouthfeel	Slight yoghurt flavor	X		
643860	YO-PROX® 860	Medium	Very thick body and mouthfeel	Slight yoghurt flavor	X	X	
643890	YO-PROX® 890	Medium	Very thick body and mouthfeel	Slight yoghurt flavor	X	X	
643891	YO-PROX® 891	Medium	Very thick body and mouthfeel	Slight yoghurt flavor	X	X	

YOGURTS CULTURES

Specially designed for SET YOGHURTS

PRODUCT CODE	COMMERCIAL NAME	PROFILE			PACKAGING		
		Acidification	Texture	Flavor & Post acidification	20UA	50UA	100UA
643753	YO-PROX® 753	Medium to fast acidification	Thick texture	Mild with yoghurt flavour	X	X	X
64700	YO-PROX® 700	Medium acidification	Firm and short	Fresh and mild flavor	X	X	X
643781	YO-PROX® 781	Medium to fast acidification	Thick texture	Mild with yoghurt flavour	X	X	
644032	YO-PROX® 032	Very fast acidification	Firm and short texture and mouthfeel			X	X
644034	YO-PROX® 034	Very fast acidification			X	X	
644033 644083	YO-PROX® 033 YO-PROX® 036	Very fast acidification	Firm and short texture Medium mouthfeel		X	X	(X)
644133	YO-PROX® 133M	Fast acidification		Low post acidification	X	X	
644217 644247	YO-PROX® 217 YO-PROX® 247	Fast acidification		Yoghurt flavor development			X
644248	YO-PROX® 248	Fast acidification					X

YOGURTS CULTURES

bioprox ingredients

YO-PROX® combinations with PROBIOTICS

PRODUCT CODE	COMMERCIAL NAME	PROFILE			PACKAGING		
		Acidification	Texture	Flavor & Post acidification	20UA	50UA	100UA
643329	YO-PROX® BA 986 *Bifidobacterium + L acidophilus*	Medium to fast acidification	Thick and very smooth texture	Very mild aroma	X	X	X
643428	YO-PROX® BA 428 *Bifidobacterium + L acidophilus*	Medium to fast acidification	Thick and very smooth texture	Mild with yoghurt flavour	X	X	X
643747	YO-PROX® BA 747 *Bifidobacterium + L acidophilus*	Medium to fast acidification	Thick texture and short body	Very mild aroma	X	X	X

KEFIR CULTURES

bioprox ingredients

PRODUCT CODE	COMMERCIAL NAME	COMPOSITION	PROFILE		PACKAGING		
			Texture	Flavor & Post acidification	20UA	50UA	100UA
643356	**DI-PROX® K 01**	*Lc lactis* *Lc lactis subsp lactis biovar diacetylactis* *Sc thermophilus* *Lb acidophilus* *Ln mesenteroides subsp mesenteroides*	Medium	Mild, Fresh, Slight gaz production	X	X	
643934	**DI-PROX® K 02**				X	X	
644117 644152	**DI-PROX® K 014** **DI-PROX® K 024**	*Lc lactis* *Lc lactis subsp lactis biovar diacetylactis* *Sc thermophilus* *Lb acidophilus* *Ln mesenteroides subsp mesenteroides* ***Candida utilis***	High	Mild, Fresh, Slight gaz production	X	X	
643439	**DI-PROX® K 013**	*L lactis* *L lactis ssp lactis biovar diacetylactis* *Ln mesenteroides ssp mesenteroides* *Sc thermophilus* *L acidophilus* ***Kefir grain containing Yeasts***	Medium	Creamy, fresh, slight acetic flavor and low gaz production	X	X	
643660	**DI-PROX® K 023**				X	X	

Recommended dosage = 20UA/1000L

BUTTER CULTURES & MEDIA

PRODUCT CODE	COMMERCIAL NAME	COMPOSITION	Flavor	PACKAGING
643220	**LACTO-PROX® MSD 230**	*Lc lactis ssp lactis* *Lc lactis ssp cremoris* *Lc lactis ssp lactis biovar diacetylactis* *Ln mesenteroides*	Diacetyl production	Bag for 500L – 1000L of media
643315	**LACTO-PROX® MSD 242**	*Lc lactis ssp lactis* *Lc lactis ssp cremoris* *Lc lactis ssp lactis biovar diacetylactis*		
644289	**LACTO-PROX® MSD 289**	*Lc lactis ssp lactis* *Lc lactis ssp lactis biovar diacetylactis*	High diacetyl production	
644296	**LACTO-PROX® MSD 1242**	*Lc lactis ssp lactis biovar diacetylactis*	High diacetyl production	

BUTTER CULTURES & MEDIA

PRODUCT CODE	COMMERCIAL NAME	COMPOSITION	Flavor	PACKAGING
618171	MEDIA-PROX® MBC 171	Optimized Dairy based cultures media	High diacetyl production	25kg bags
618185	MEDIA-PROX® MBC 185	Optimized Dairy based cultures media	High diacetyl production	25kg bags
618152	BIOPROX® TA 152	Lactic acid concentrate	High diacetyl production	20L drums 1000L container
643984	DISTILLATE 1000	Natural flavor (diacetyl) distilate To combine with TA 152	High	1000L container

MICROBIOTIC RANGE*

bioprox ingredients

PRODUCT CODE	CULTURE DENOMINATION	CONCENTRATIONS AVAILABLE
643582	***Bf lactis***	3 10^{E}+10 cfu/g 5 10^{E}+10 cfu/g 2 10^{E}+11 cfu/g
643556	***Lb paracasei***	2 10^{E}+11 cfu/g
643588	***Lb casei***	1.5 10^{E}+11 cfu/g
643673	***Lb acidophilus***	2 10^{E}+10 cfu/g 1.5 10^{E}+11 cfu/g
643583	***Lb johnsonii***	3 10^{E}+10 cfu/g 2 10^{E}+11 cfu/g 3 10^{E}+11 cfu/g

***More strains available on request**

All strains are dairy free

RANGE FOR PLANT BASED FERMENTATION

bioprox ingredients

NEW RANGE VEGI-PROX
100% Dairy Free

PRODUCT CODE	COMMERCIAL NAME	COMPOSITION	PROFILE	PACKAGING		
				10U	20U	50U
644094	VEGI-PROX® 01	*Sc thermophilus*	Fermentation time within standard requirements Shiny appearance, smooth texture and mouthfeel Mild flavor	X	X	
644294	VEGI-PROX® 02	*Sc thermophilus*				X
644230	VEGI-PROX® Y01	*Sc thermophilus* *Lb bulgaricus*			X	
644273	VEGI-PROX® K01	*Lc lactis,* *Sc thermophilus,* *Lb rhamnosus* *Lb plantarum* *Lb acidophilus* *Candida utilis*	Smooth texture and fresh flavor Suitable for all plant based kefir types Optimal T° of fermentation 30-32°C		X	
644143	VEGI-PROX® RP80	*Lb rhamnosus* *Lb plantarum*	Bioprotection and flavor development	30D		

bioprox ingredients

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