



Our offer for KEFIR & LASSI

Onthego Fresh
Authenticity
Gut Health
Healthy Bacteria
Nomadic



Why choosing BIOPROX DI-PROX K range ?

**+ 10
years**
experience in
countries
producing
kefir



- **Complete range**
- Cultures with **more than 10 strains** and with kefir grains
- Characterisation of **kefir grain population**
- **Control of yeast development** during the shelf life



KEFIR range



Recommended level of inoculation : 25 UA / 1000 L

CULTURE	COMPOSITION	PHAGE ALTERNATIVE	CARACTERISTICS	BENEFITS
DI-PROX® K 01	<i>L lactis</i> , <i>L lactis ssp lactis</i> biovar <i>diacetylactis</i> , <i>Ln mesenteroides ssp cremoris</i> , <i>Sc thermophilus</i> , <i>L acidophilus</i>	DI-PROX® K 02	- Mix of 10 different strains of lactic acid bacteria - Fermentation time within factory requirements - Slight texture production - Creamy flavor and low gaz production	- Perfect combination of acidifiers, flavors producers and probiotic strains - Suitable for lower fat recipe thanks to texture production - One bag solution
DI-PROX® K 02		DI-PROX® K 01		
NEW DI-PROX K 014 DI-PROX K 024	<i>L lactis</i> , <i>L lactis ssp lactis</i> biovar <i>diacetylactis</i> , <i>Ln mesenteroides ssp cremoris</i> , <i>Sc thermophilus</i> , <i>L acidophilus</i> + CANDIDA UTILIS		- Mix of 10 different strains of lactic acid bacteria + yeast - Yeast with limited development	- Real kefir blend (Codex) - Control of yeast development during the shelf life with no influence on the end product characteristics
DI-PROX® K 013	<i>L lactis</i> , <i>L lactis ssp lactis</i> biovar <i>diacetylactis</i> , <i>Ln mesenteroides ssp cremoris</i> , <i>Sc thermophilus</i> , <i>L acidophilus</i> , Kefir grain containing Yeast	DI-PROX® K023	- Mix of multiple strains including yeast for real kefir production - Fermentation time within factory requirements - Reproducibility of production - Slight texture production - Creamy, fresh, slight acetic flavor and low gaz production	- Possibility to claim 'real kefir', 'with kefir grains' - Identification of specific strains of interest in the kefir grains - Stability of the product during shelf life - Solutions to control yeast development during the shelf life - One bag solution
DI-PROX® K 023		DI-PROX® K013		

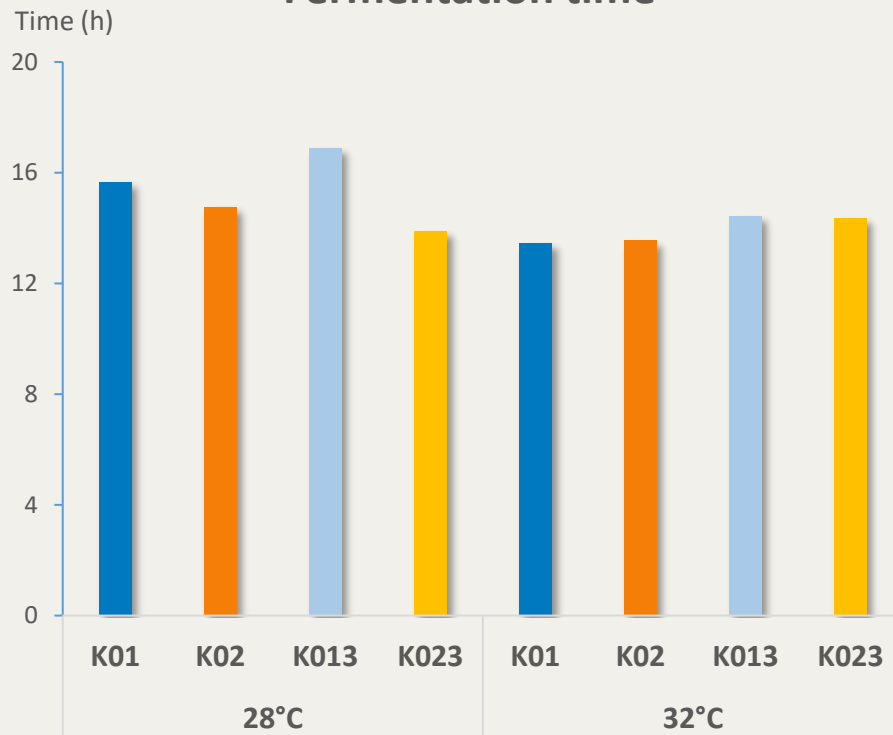


KEFIR range

Performances

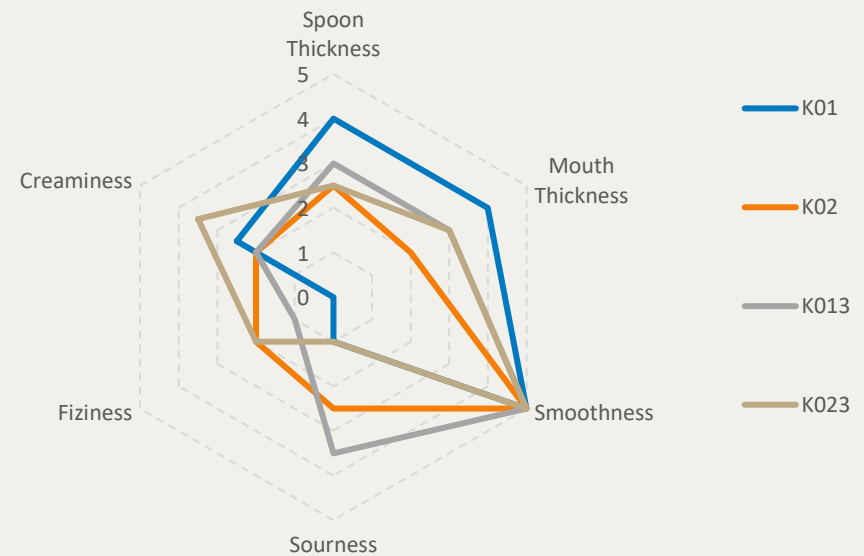


Fermentation time



In Pasteurized Semi Skimmed Milk (Prot=3.2% and Fat=1.5%) – 25UA/1000L

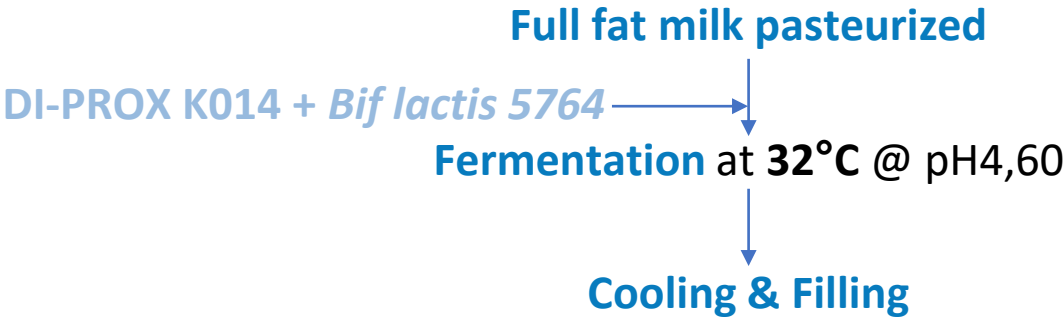
Sensory Profile at D+7



- Fermentation at $T^{\circ} > 30^{\circ}\text{C}$ allow shorter fermentation time and higher viscosity and mouthfeel
- K01 preferred for lower fat kefir to increase creaminess and mouthfeel with very mild profile
- K023 is also having very mild profile with high creamy flavor

Combinaison of **LAB + Yeast**
producing texture, aromatic &
probiotics

Technical Parameters



Caracteristics & Benefits of DI-PROX K014

- Combinaison de + de 10 strains of *L lactis*, *L lactis ssp lactis biovar diacetylactis*, *Ln mesenteroides ssp mesenteroides*, *Sc thermophilus*, *Lb acidophilus*, *Candida utilis* (yeast)
- Sc thermophilus* selected for smooth and high texture even at lower temperatures of fermentation
- Fresh and Mild flavor, slight fiziness
- Non developing yeast to control the flavor during the shelf life

Caracteristics et Benefits of *Bifidobacterium lactis* 5764

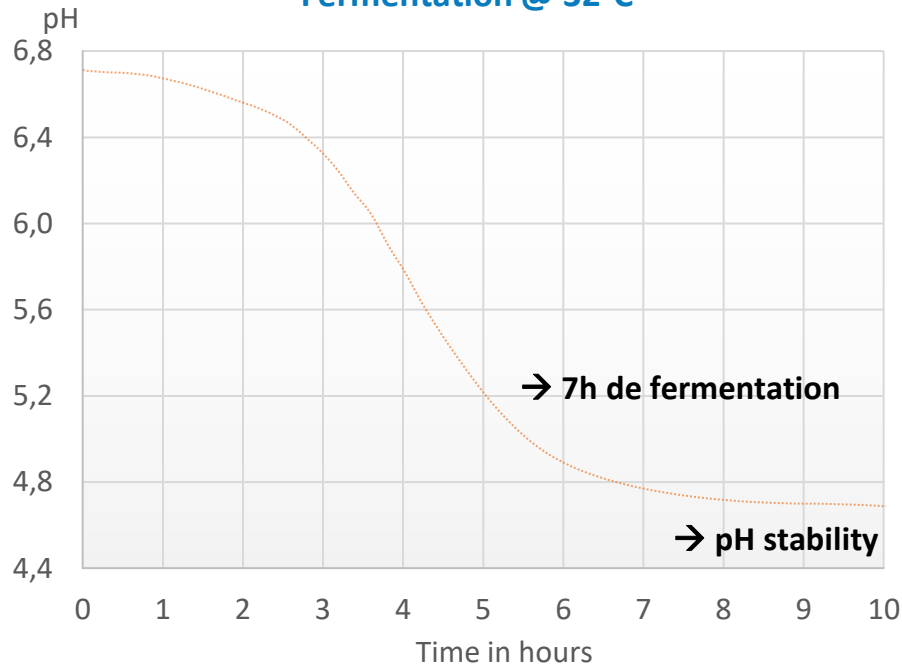
- Breast milk origin
- Functionnal properties: Passes the barriers of the gastro intestinal system & with anti inflammatoiry potential*
- Bifidobacterium lactis* strain with high stability into the end product during the shelf life

* Pasteur Institute Lille Publication, Nature Research 2020

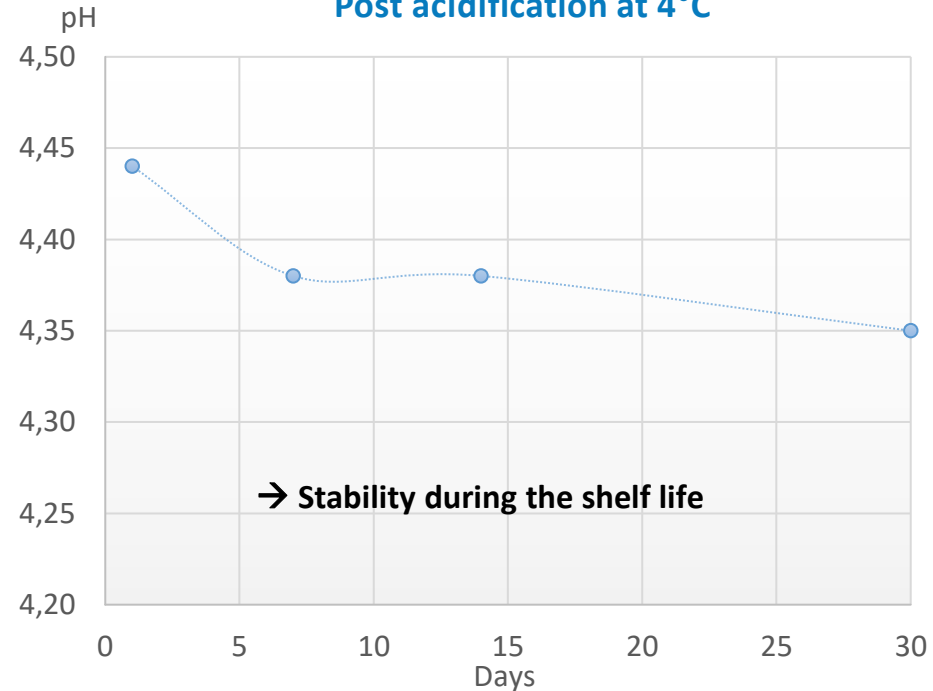
KEFIR – BIOPROX Concept: Pleasure & Intestinal comfort



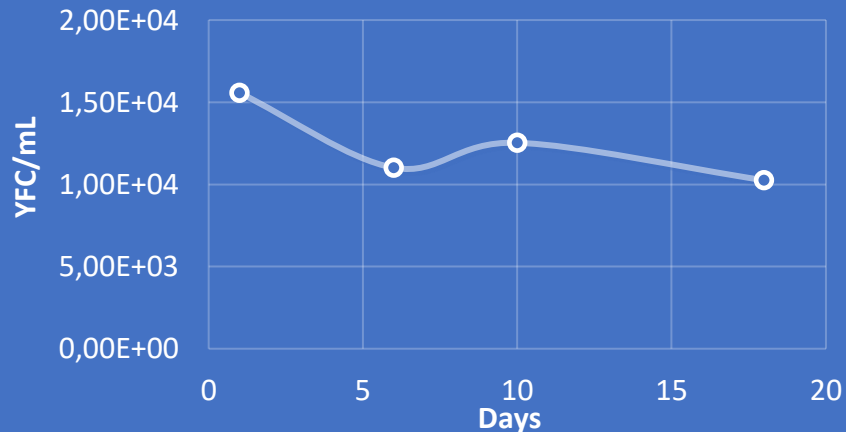
Fermentation @ 32°C



Post acidification at 4°C



CANDIDA UTILIS @ 4°C



Benefits summary:

- “Real” kefir with yeast.
- Preserved quality with stable yeast during the shelf life.
- “Premium” product very smooth and creamy
- Benefits regarding intestinal comfort with more than 10 billions of bacteria / portion including *Bif lactis*



LASSI: the Indian delight

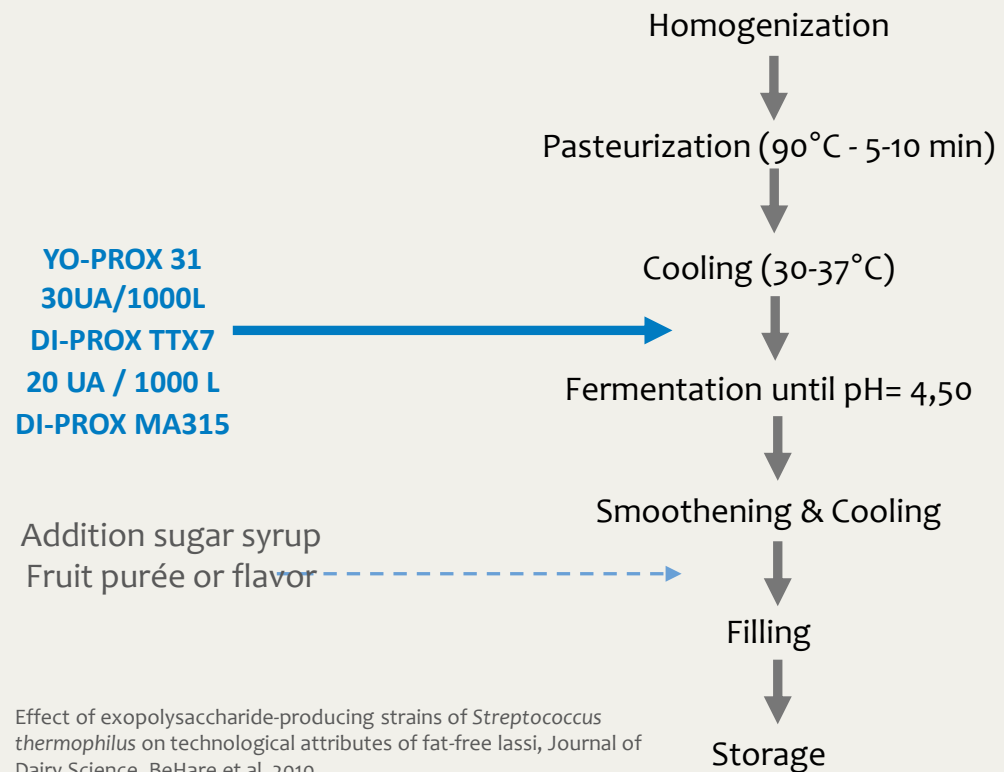
Lassi is a **refreshing, thick, drinkable, fermented dairy beverage popular in India.**

It is prepared from milk with 1.5 to 4.5% fat after making a set curd product (dahi), followed by vigorous stirring to break the curd and addition of sugar syrup plus optional flavor.

It is a white to creamy-white, viscous liquid with a sweetish, rich aroma and mild to medium acidic taste. It is **consumed as a refreshment and even at the end of a meal.**

Most popular are mango and rose water variations.

RECIPE & PROCESS





LASSI: the Indian delight

Mildness & Creaminess with:

YO-PROX 31

Mix of *Sc thermophilus*, *Lb delbrueckii ssp bulgaricus* for production of smooth, creamy and **short texture, mild flavor** and **low post acidification** during shelf life.



DI-PROX TTX7

Mix of *Sc thermophilus* with high exopolysaccharides production **to increase mouthfeel and mouth coating** even in lower dry matter recipes.

DI-PROX MA315

Mix of *Lc diacetylactis* strains to **increase creamy flavor notes**





YO-PROX STX1

for a Thick and short texture

- *Sc thermophilus*
- Thick and short texture, mild yoghurt flavour for enhancement of the fruit flavour
- Phage alternatives available

➤ Recommendation of use
50 UA / 1000 L

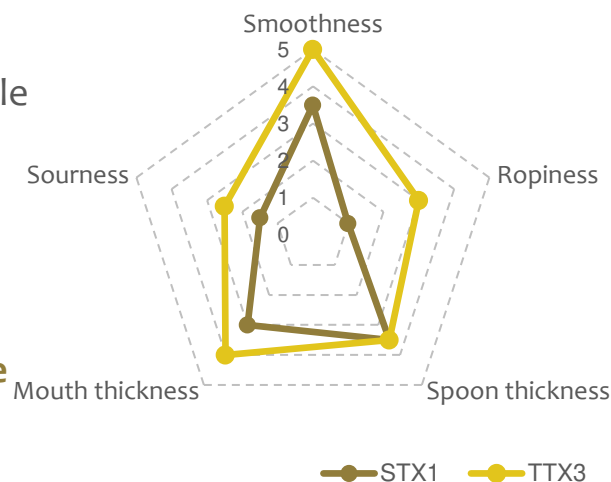
LASSI

DI-PROX TTX3

for a higher texture and mouthfeel

- *Sc thermophilus*
- High viscosity and mouthfeel for improvement of creaminess in lower fat recipes
- Phage alternatives available

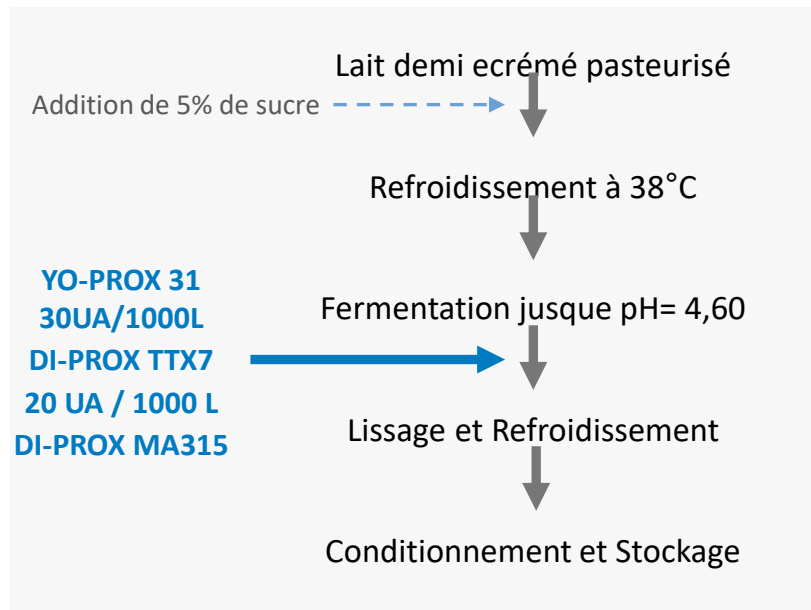
➤ Recommendation of use
50 UA / 1000 L



- Boisson fermentée rafraichissante populaire en Inde
- Préparée à partir du Dahi ('yaourt' ferme) puis mixée et mélangée avec du sirop de sucre et des arômes dont les plus populaires sont la rose et la mangue
- Produit fini légèrement onctueux et doux
- Consommée comme rafraichissement ou à la fin du repas



Recette et Process



Douceur & Crémosité avec:

YO-PROX 31

- Mélange de *Sc thermophilus*, *Lb delbrueckii ssp bulgaricus* à production d'une **texture onctueuse et courte**, goût **doux** et faible post acidification pendant la durée de vie

DI-PROX TTX7

- Mélange de *Sc thermophilus* à production élevée de polysaccharides pour améliorer **l'épaisseur en bouche et le nappant**.

DI-PROX MA195

- Mélange de *Lc diacetylactis* pour améliorer **les notes crèmes**