

4PREMIUM
Taste of excellence

DAHI+

FOR THE ETERNAL TRADITIONAL TASTE

Dahi is a fermented dairy product made from fermentation of cow or buffalo milk by using suitable lactic acid bacteria (LAB). It is consumed in different form such as sweetened, blended with spices, salted beverage "lassi". Its therapeutic value has been described in the *Ayurveda* (Indian System of Medicine) literature from around 600AD. Dahi is consumed in many ways across India, creating diverse taste and texture preferences. Varying for season, flavors and textures: thick, firm or short, and in taste: from mild to acidic.



OUR SOLUTION OF DAHI WITH PROBIOTIC EFFECT

Dahi like other fermented milk products is a good vehicle for maintaining the beneficial bacterial population in the human gut. Addition of our probiotic bacteria such as *Bifidobacterium longum*, *Bifidobacterium bifidum*, *Lactobacillus rhamnosus*, *Lactobacillus acidophilus*, *Lactobacillus paracasei* and along with our starter cultures induce additional beneficial effect on consumer health.



OUR PRODUCT RANGE FOR TRADITIONAL DAHI:

Culture	Performance/Property	Product
MS 058 ET - MS 059 ET	Good speed of acidification, more flavor, more compact, no viscosity	Dahi Lassi Buttermilk
UBM 11.0	High speed of acidification, more flavor, more compact, moderate viscosity	Buttermilk Lassi
MS 148 ET - MS 158 ET	Good speed of acidification, more flavor, more compact, moderate viscosity	Dahi



DAHI+

Sacco's continuous research is built on the local markets needs and desire to support traditional productions all around the world. Our culture solutions for dahi, help you maintain your traditional, local and ethnic recipes while enjoying consistent performance.

Our tailor-made cultures help you adapt texture and flavor to suit your local preferences and products.

TECHNICAL INFORMATION

	MS 058 ET - MS 059 ET	UBM 11.0	MS 148 ET/158 ET								
Description	<p>Lyofast MS 058 ET and Lyofast MS 059 ET consist of specifically selected blend of <i>Lactococcus lactis ssp. lactis</i>, <i>Lactococcus lactis ssp. lactis biovar diacetylactis</i>, <i>Leuconostoc spp.</i> and <i>Streptococcus thermophilus</i> to ensure a uniform and controlled production of fermented milk like Dahi with firm set and aromatic flavour and low post-acidification.</p>	<p>Lyofast UBM 11.0 consists of specifically selected blend of <i>Lactococcus lactis ssp. lactis</i>, <i>Lactococcus lactis ssp. lactis biovar diacetylactis</i>, <i>Leuconostoc spp.</i>, <i>Streptococcus thermophilus</i> and <i>Lactobacillus delbrueckii ssp. bulgaricus</i>. Lyofast UBM 11.0 ensures a uniform and controlled production of fermented milk with aromatic flavour.</p>	<p>Lyofast MS 148 ET and Lyofast MS 158 ET consist of specifically selected blend of <i>Lactococcus lactis ssp. lactis</i>, <i>Lactococcus lactis ssp. lactis biovar diacetylactis</i>, <i>Leuconostoc spp.</i> and <i>Streptococcus thermophilus</i>. Lyofast MS 148 ET ensures a uniform and controlled production of fermented milk, like Dahi, with firm set and aromatic flavour and low post-acidification.</p>								
Application	<p>Sprinkle the culture powder directly into process milk under aseptic conditions ensuring that the culture is well dispersed by gentle stirring. The following may be used as inoculation guidelines:</p> <table border="0"> <tr> <td>Fermented milk</td> <td>1.0-2.0 UC/100l</td> <td>Dahi product</td> <td>1.0-2.0 UC/100l</td> </tr> </table>			Fermented milk	1.0-2.0 UC/100l	Dahi product	1.0-2.0 UC/100l				
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Culture information	<p>Data are obtained under standardised laboratory conditions, and consequently, should be considered as guidelines:</p> <table border="0"> <tr> <td>Optimal temperature for growth [For fast acidification]</td> <td>30-37°C 40-42°C</td> <td>Diacetyl production</td> <td>++</td> </tr> <tr> <td>Acidification capability</td> <td>pH 4.3</td> <td>Texture formation</td> <td>no viscosity or low viscosity depending on the specific culture</td> </tr> </table>			Optimal temperature for growth [For fast acidification]	30-37°C 40-42°C	Diacetyl production	++	Acidification capability	pH 4.3	Texture formation	no viscosity or low viscosity depending on the specific culture
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Package data	<p>The freeze-dried culture is packed in waterproof and airproof aluminium pouches. The packaging material is food grade.</p>										
Shelf life	<p>18 months when stored below -17°C.</p>										