



YOGHURT

SHOWCASE

The right impact on **taste and texture**


CSK
food enrichment

ingredients

Looking for a sparring partner for the development of a strongly positioned yoghurt concept? Would you like to improve the taste and texture of your yoghurt? Lengthen your yoghurt's shelf life while retaining its mild flavour? CSK is the expert in determining taste and texture.



TASTE AND TEXTURE

Trends

Healthiness is an important trend in the yoghurt market. Low-fat and low-calorie as well as probiotic products are good examples. In practise, consumers value the product's taste and texture. Yoghurt has to have the right taste: zesty with the right thickness.

Besides traditional tart-tasting aromatic yoghurt, there is a current demand for milder aromatic yoghurts. The product's texture and shelf life are essential to this.

Yoghurt tastes very different in various countries. There are also big differences between regionally produced yoghurts and how consumers' experience their taste. CSK knows the market and the international diversity of flavours, and it keeps this in mind when developing products. We can therefore satisfy local preferences.

New cultures

At CSK, we have recently developed a new range of yoghurt cultures. Together with clients, we test yoghurts with different characteristics. The client ultimately determines what the optimal mix will be. We make prototypes so you can tangibly judge the product by flavour and texture. Taste and stimulate your senses.

The cultures in yoghurt determine their flavour, texture and shelf life. Flavours are categorised by tartness, mildness and the intensity of their presence in the yoghurt. Texture is described as being thick or smooth. As to shelf life, the challenge is to increase it while keeping the yoghurt's mildness. Limiting the fermentation time is a determining factor in our clients' supply chain. We are searching for different possibilities to set new borders in our state-of-the-art application laboratory.

Concept development

CSK has the specialised knowledge to process and develop yoghurt. What do consumers taste, how does the product feel in their mouths? How do you achieve a low-fat product that has a full creamy taste? We can help you improve the flavour and texture of probiotic and low-calorie yoghurts.

Speed and flexibility are a must in today's market. CSK knows how to turn your specific marketing concepts into tangibly successful products. We apply the right ingredients to your desired image and product experience. The effective use of cultures will make your yoghurt give the right impact.

You could for example significantly reduce costs by using the proper cultures. These provide an organic method of preservation; no further stabilisers are necessary. This natural method of preservation intensifies the organic image your product generates.

CSK's vision

CSK will continue to work on developing a bigger portfolio of yoghurt cultures. This will enable us to use extreme combinations in delivering client-specific product characteristics.



MORE INFORMATION

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