



# YOGHURT

# SHOWCASE

The right impact on **taste and texture**

  
**CSK**  
food enrichment

# ingredients

*Looking for a partner to develop 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

Health & wellness is an important trend in the yoghurt market. Low-fat and low-calorie as well as probiotic products are good examples. In practice, consumers value the product on taste and texture. Besides traditional fresh sour 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 we keep 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 organoleptic characteristics. The client ultimately determines what the optimal composition will be. We make prototypes so you can tangibly judge the product by flavour and texture.

The cultures in yoghurt determine their flavour, texture and shelf life. Flavours are categorised by fresh-sourness, 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 post-acidification 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, what is the required mouth feel? 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 light 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 develop a low-fat yoghurt with use of EPS producing cultures, which create a full creamy mouth feel. With these cultures you could reduce or even eliminate the use of stabilisers, which enables a product positioning of an organic yoghurt with a natural image.

### CSK's vision

CSK will continue to work on developing a bigger portfolio of yoghurt cultures. By doing this we expect to keep playing an important role in developing tailor-made product concepts.



## MORE INFORMATION

For more information please contact:

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