

## DVS Beverage Starter Cultures

Cat. No. PRBT-010

Lot. No. (See product label)

### Introduction

**Description** There are two main lactic acid bacteria used in making homemade and catering yogurt. Usually L. bulgaricus and S. thermophilus are added at a ratio of 1:1. Other types have additional strains of bacteria, which affect the taste and potential health benefits of the curd.

**Synonyms** DVS Beverage Starter Cultures