Creative Enzymes®

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