

## 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***

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