

## 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