

Dahi

SHAPE THE TASTE FOR YOUR TRADITIONAL VARIETIES

Dahi is consumed in many ways across India, creating diverse taste and texture preferences. Varying for season, flavors and textures: thick, firm or short, and in taste: from mild to acidic. Due to the growing industrialization in the Country, the demand for time-saving, requests convenient products at an affordable price.



DAHI AND ITS REGIONAL VARIETIES



West

Dahi: mild flavour with a high speed of acidification, low viscosity.

Chakka: a true strained curd with sour taste, and more acidic

Shrikhand: a strained version of Dahi with sugar addition and sometimes fruit pulp and Indian dry-fruits, usually consumed as a sweet dish or dessert.

South

Curd/Dahi: a traditional fermented milk product made from cow milk, buffalo milk or goat milk with diacetyl flavor, usually produced in pouch.

Buttermilk: a traditional Indian fermented milk drink, made from Dahi diluted with water and flavored with spices, dry and aromatic, used in dishes with rice.

North

Curd/Dahi: a traditional fermented milk product made from cow milk, buffalo milk or goat milk with mild flavor.

Lassi: a traditional Indian fermented milk drink made from Dahi, which is diluted with water and sweetened with sugar and sometimes flavored with rose.

Buttermilk: a traditional Indian fermented milk drink, made from Dahi diluted with water and flavored with spices, dry and aromatic.

East

Mishti: is a sweetened version of Dahi with high caramelized aroma.

Dahi: a traditional fermented milk product made from cow milk, buffalo milk or goat milk with mild flavor.





Sacco's continuous research is built on the local markets needs and desire to support traditional productions all around the world. Our culture solutions for dahi, help you maintain your traditional, local and ethnic recipes while enjoying consistent performance. Our tailor-made cultures help you adapt texture and flavor to suit your local preferences and products.

OUR PRODUCT RANGE FOR DAHI

Culture	Performance/Property	Product
UBM 11.0 / UBM 12.0	No change	Buttermilk / Lassi
ST 082F, ST084F ST	Extra rotation to ST081/3/5/7 - faster than older versions	Curd
REGINA S2 / S4	Fast ST, lower time taken to reach stretching pH	Mozzarella, Curd
Y350A / Y352A	Mild flavor, medium viscosity	Yoghurt
Y078F / Y079F	Yoghurt flavor, high acidity	Shrikhand
Y170F/Y172F	Fast acidification in presence of sugar	Mishti Dahi

Also availables our 4Premium+ cultures: MS 058 ET/059 ET, UBM 11.0

Quality, customization and technical support are our best ingredients on our mission for a shared success, supporting food culture and life.