



CHEESE AND YOGURT
EST MAKING 1981



YC-X11 YOGURT CULTURE

Form:

Freeze-dried DVS.

Culture Composition:

Lactobacillus delbrueckii subsp.

Bulgaricus Streptococcus.

Storage: Shelf life is at least 12 months when stored at -20°C (-4°F).

Directions for use: Add the contents of the sachet directly to the pasteurised milk and stir slowly for up to 30 minutes.

(The recommended incubation temperature is 35-45°C (95 - 113°F) dependent on the set time required).

Usage levels: This sachet (50 DCU) will inoculate up 250 litres of milk. For small scale use, please use 1/8th of a teaspoon per 4-5L (1 gallon) of milk.

Storage: Shelf life is at least 12 months when stored deep frozen at -20°C (-4°F).

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