



CHEESE AND YOGURT
EST MAKING 1981



YOGURT CULTURE TYPE 1

For the production of classic yogurt, Greek yogurt, fermented milks, frozen yogurt
Active ingredients: Streptococcus, thermophilus, Lactobacillus, delbrueckii, subsp. Bulgaricus.

Appearance: Free-flowing powder, off-white, slightly granulated.

Dosage Each sachet has been designed to inoculate 250 litres of milk (nearly 55 gallons) or for smaller scale use, 1/8th teaspoon per 4 - 5 litres milk (approx 1 gallon).
For the production of classic yogurt, Greek yogurt, fermented milk or frozen yogurt.

Allow powder to come to room temperature prior to use. Add directly to the milk and stir thoroughly to distribute culture evenly.

Storage Conditions: Stable in its original sealed packaging for 18 months if frozen (-20 °C) or 12 months if it is kept between 4 and 7 °C. It is recommended to store the freeze-dried cultures in an odour-free and dry environment.

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