

Milk products

Greek style yoghurt product



Our Greek style yoghurt product with 10 % fat is characterized by an increased protein level. Typically the texture is rather thick and firm; however, the viscosity can be customized with native starch and/or gelatine. The product is made from fresh pasteurized cream (100 % cow's milk) that has been acidified and curdled by lactic acid bacteria.



Use

- › Tzatziki
- › Desserts
- › Ice cream
- › Creams, sauces, dips
- › Mediterranean-style delicatessen products

Product benefits

- › Creamy yoghurt taste with pleasant mouthfeel
- › Increased protein level compared to common cream yoghurt
- › Creamy to set consistency, adapted to the respective final product and the existing production equipment – facilitates the production process
- › Excellent processing properties in industrial processing

Product information

Product variations

Different stabilizers

Legal name

Yoghurt product 10 % fat, heat-treated

Main ingredients

Skimmed milk, cream, stabilizers

Packaging

- › Plastic bucket: 10 kg
- › Sterile container: 1,000 kg

Other packaging sizes are available upon request that can be individually adapted to your recipes, batch sizes or application technologies. Please contact us for details.

Certificates

- › ISO 9001:2008
- › IFS (Higher Level)

We can offer many of our products in kosher quality as well. Please contact us for details.