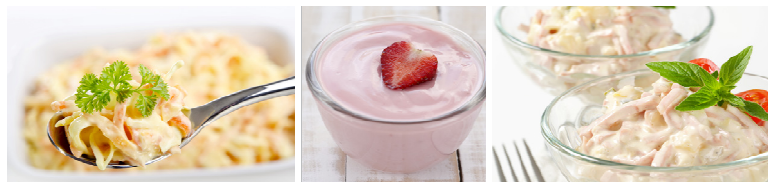




Yoghurt product with a mild and slightly sour taste and a fat content of between 1.5 and 1.8 %. Made from fresh semi-skimmed pasteurized milk (100 % cow's milk) that has been acidified and curdled by lactic acid bacteria. Available as fresh low-fat yoghurt or minimally heat-treated yoghurt product. The consistency ranges from liquid to set; acid characteristics and fat level can be customized. Available on request with various stabilizers.



Use

- › Delicatessen sauces
- › Dressings, marinades, dips
- › Light desserts
- › Ice cream
- › Yoghurt drinks, milkshakes

Product benefits

- › Fresh, mild and slightly sour yoghurt taste
- › Improves the flavor of the final product
- › Improves the texture of cold sauces
- › Liquid 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

- › Fat contents from 1.5 to 1.8 %.
- › Different stabilizers
- › Lactose-free

Legal name

- › Low-fat yoghurt with 1.5 % fat
- › Low-fat yoghurt product 1.5 % fat, heat-treated

Ingredients

- › Yoghurt (stabilizer, if added)
- › Yoghurt, lactase

Packaging

- › Plastic bucket: 10 kg
- › CHEP Pallecon returnable container with liner: 500 – 1,000 kg
- › Disposable container with liner: 1,000 kg
- › Sterile container: 500 – 1,000 kg

Other packaging sizes are available upon request that can be individually adapted to your recipes, batch sized 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.