

Milk products

Whole milk yoghurt



Yoghurt product with a mild and slightly sour taste. Fat content at least 3.5 %. Made from fresh pasteurized milk (100 % cow's milk) that has been acidified and curdled by lactic acid bacteria. Available as fresh whole milk yoghurt or minimally heat-treated yoghurt product. The consistency ranges from fluid to set; acid characteristics and fat level can be customized. Available on request with various stabilizers.



Use

- › Delicatessen sauces
- › Dressings, marinades, dips
- › 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
- › Creamy to set consistency, precisely 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
- › Lactose-free

Legal name

- › Whole milk yoghurt 3.5 % fat
- › Whole milk yoghurt product 3.5 %, heat-treated

Ingredients

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

Packaging

- › Plastic bucket: 10 kg
- › CHEP Pallex 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.