



AL01-YOG1PAS-170

Passion Fruit

Description: Greek Style Yogurt is a thick and creamy yogurt known for its rich texture and tangy flavor. It is made from high-quality milk and live bacterial cultures and Italian fruit jam resulting in a versatile and nutritious dairy product that can be enjoyed on its own or used in cooking and baking.

Ingredients:

- Pasteurized cow's milk
- Live Italian maker active cultures (Lactobacillus bulgaricus, Streptococcus thermophilus)
- Italian fruit jam

Nutritional Information (per 100g):

Energy	59 kcal
Protein	10g
Carbohydrates	3.6g (of which sugar 3.6g)
Fat	0.4g (of which saturated fat 0.3g)
Fiber	0g
Sodium	41mg
Calcium	100mg

Physical Characteristics:

- Appearance: Creamy white
- Texture: Thick and velvety

Processing:

1. Milk Pasteurization: High-quality cow's milk is pasteurized to ensure safety and quality.
2. Inoculation: Live bacterial cultures, including Lactobacillus bulgaricus and Streptococcus thermophilus, are added to the milk.
3. Fermentation: The milk is incubated at a specific temperature to allow the bacteria to ferment the lactose, resulting in the formation of lactic acid and the characteristic tangy flavor of yogurt.
4. Straining (Optional): The yogurt may be strained to remove excess whey, resulting in a thicker and creamier consistency.
5. Packaging: Greek Style Yogurt is packed in glass jars, ready for distribution and sale.

Usage: Greek Style Yogurt is a versatile ingredient that can be enjoyed in various ways. It can be eaten on its own as a nutritious snack or breakfast, or used as a topping for granola, fruit, or desserts. It can also be incorporated into savory dishes such as dips, sauces, and marinades.

Storage: Store Greek Style Yogurt in its original packaging or an airtight container in the refrigerator at temperatures between 2°C and 4°C (36°F and 39°F). Consume within the indicated shelf life for optimal taste and texture.

Shelf Life: The shelf life of Greek Style Yogurt is 45 days.

Allergen Information: Contains milk. Suitable for vegetarian diets.

Certifications:

- FDA
- Factory license

Feel free to contact us for further information or inquiries regarding our Greek Style Yogurt.