

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, 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)

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

- Appearance: Creamy white Characteristics: - Texture: Thick and velvety

- Weight: Varies based on the size of the packaging

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 sealed trays + lids 500g, 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. Contains milk. Suitable for vegetarian diets.

Allergen Information:

Certifications:

- FDA

- Factory license

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