



Codice prodotto: 09223V

Artisan Cherry Yoghurt

Freshly milked milk is homogenised, which reduces the size of the fat globules present and ensures greater digestibility of the yoghurt. After pasteurisation, the milk is cooled and inoculated with *Streptococcus thermophilus* and *Lactobacillus bulgaricus* starter cultures. The fermentation time takes between 4 and 9 hours. Once fermentation is complete, the yoghurt is put into the glass jar, where a semi-finished product of cherry puree is first dosed into the bottom.

We have this Yoghurt produced according to our own recipe on a farm where the milk used is only produced by cows that they themselves breed, and where the entire supply chain of the dairy cows is controlled.

Without colouring agents

Categoria

Cheese
Selection
The fresh

Unità di misura / Unit of measurement / Unité de mesure:
Piece

Tipo di confezione / Package Type / Type d'emballage:
Glass beaker

Tipo Di Latte

Cow

Peso per confezione / Weight per piece / Poids par pièce:
150 gr

Reperibilità

Almost always available

Confezioni per collo / Pieces per box / Pièces par colis:
8 pieces

Caglio

Rennet-free

Conservazione / Storage conditions / Conservation:
Refrigerate from 0°C to +4°C

Edibilità Crosta

Without crust

Mezzo di trasporto / Transportation / Transport:
Refrigerated from 0°C to +4°C

Durata del prodotto / Product life in sealed package / Dureé du produit emballé:
25 days

Ordine minimo / Minimum order quantity / Commande minimum:
1 box (8 pieces)