



Hazelnut yoghurt

Farm production in 150g glass

Cod.: 09218V

The fresh milk from milking is homogenised, this operation reduces the size of the fat globules present ensuring greater digestibility of the yoghurt. After pasteurization, the milk is cooled and inoculated with the lactic ferments *Streptococcus thermophilus* and *Lactobacillus bulgaricus*. The fermentation time lasts from 4 to 9 hours. Once fermentation is complete, sugar and hazelnut paste are added to the yogurt.

We have this artisanal yogurt produced according to our recipe on a farm where the milk used is produced only from cows that they raise themselves, where the entire supply chain of the dairy farms is controlled.

Made in an artisanal way with natural ingredients: pasteurized milk with the addition of *Lactobacillus bulgaricus* and *Streptococcus thermophilus*, sugar and the fruit used, in this case hazelnut puree.

Without dyes or preservatives.

Ingredients:

Pasteurized cow **MILK**, live lactic ferments, 20% semi-finished hazelnut puree (sugar, water, 10% hazelnut paste, caramelized sugar and flavourings).

Allergens: Milk and milk derivatives

Category:

Cheese, Selection, The fresh

Milk:

Cow

Milk treatment:

Pasteurized milk

Availability:

Seasonal, To order

Milk origin:

Italy

Unit of measurement:

Piece

Package Type:

Glass

Weight per piece:

150 gr

Pieces per box:

8 pezzi

Storage conditions:

Refrigerated from 0°C to +4°C

Transportation:

Refrigerated from 0°C to +4°C

Product life in sealed package:

25 days

Minimum order quantity:

1 box (8 pieces)

Average nutritional values

per 100g of product

| | |
|------------------------------|-------------------|
| Energetic value: | 495 KJ / 117 kcal |
| Fat | 9,0g |
| of wich saturated fatty acid | 2,2g |
| Carbohydrates | 15g |
| of wich sugars | 14,7g |
| Proteine | 4g |
| Salt | 0,11g |