



Cod.: 09211V

Artisan Apricot Yogurt

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 packaged in glass cups.

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

Without colouring or preservatives.

Category

Cheese
Selection
The fresh

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

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

Type of milk

Cow

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

Milk treatment

Pasteurized milk

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

Availability

Almost always available

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

Rennet

Rennet-free

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

Edible crust

Without crust

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)