



## Artisan Strawberry 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, strawberry puree is added to the yoghurt.

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

Without colouring agents

**Ingredients:** Pasteurised cow's milk, live milk enzymes (*Streptococcus thermophilus* and *Lactobacillus bulgaricus*), sugar, strawberry puree 20% (sugar, water, apricots, gelling agent: pectin in fruit).

**Size:** 150 gr

**Packaging:** glass

**Shelf life of packaged product:** 25 days

### **Product features:**

**APPEARANCE**, creamy with a medium consistency, (i.e. it is not liquid like drinkable yoghurt nor compact, like spoonable yoghurt), on the top there is milk-white yoghurt and below strawberry.

**SMELL**, characteristic of yoghurt on the nose, with a fruity note in the taste.

**TASTE and AROMA**, sweet, delicately acid but the sweetness increases and the flavour of strawberries is perceived by combining the two compounds.

**Availability:** Produced all year round, but only after ordering.

**Serving suggestions:** It can be used for breakfast, snacks or at any time of day.

### **AVERAGE NUTRITIONAL VALUES per 100 g of product:**

Energy value 420.5 KJ – 99.4 Kcal

Fats 3,0 gr

of which saturated 1,9 gr

Carbohydrates 14,5 gr

of which sugars 14,4 gr

Protein 3,4 gr

Sodium 0,11 gr

Dietary fibre 0,2 gr

**ALLERGENS:** Milk and milk protein.

**Product code** 09213V **Unit of measurement** Piece **Package type** glass beaker **Weight per package** 150 gr **Pieces per package** 8 pieces **Storage conditions** Refrigerated from 0°C to +4°C **Means of transport** Refrigerated 0°C to +4°C **Shelf life in a sealed package** 25 days **Minimum order quantity** 1 package