

FRESH CHEESE & SOUR CREAM CULTURE



Rediscover FRESH CHEESE & SOUR CREAM!

Yogotherm Cheese & Sour Cream are **healthy foods** that contribute to **your health and your well-being**.

Yogotherm cultures allow you to easily produce at home an excellent fresh cheese and a delicious sour cream.

With the Yogotherm dairy cultures, taking care of your health has never been so simple, efficient and delicious!



► Easy as 1-2-3!

<p>1</p> <p>HEAT</p> <p>Heat 1 to 2 L of milk* (for cheese) or 10-15% cream (for sour cream) at 80-82 °C (176-180 °F) and let it cool down to 20-25 °C (68-77 °F).</p> 	<p>2</p> <p>PREPARE</p> <p>Add the content of the pouch to the milk or cream and mix well. Add the mix to the yogurt maker. Let it sit for 16 to 20 hours at ambient temperature. Additional step for fresh cheese only: Drain with cheese cloth until the desired texture is obtained. When ready, refrigerate.</p> 	<p>3</p> <p>SERVE</p> <p>Enjoy as is or in your favorite recipes. Keep it refrigerated.</p> 
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*For more information about the type of milk to use, please visit our website at www.yogotherm.com



— 100% —
NATURAL
INGREDIENTS

-  SOY FREE
-  GLUTEN FREE
-  GELATIN FREE
-  NO PRESERVATIVES
-  NO ADDED COLORANTS

Discover the art of transforming milk with our other cultures!



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www.yogotherm.com