

# PROBIOTIC YOGURT CULTURE



## YOGURT, a source of vitality!



Freshly prepared yogurt combines all of the desirable characteristics of a **health food** that is **natural**, **wholesome** and **balanced** in nutrition.

Making a homemade **Yogotherm yogurt** ensures that the product contains live and active probiotic cultures that contribute to **your health** and **your well-being**.

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



### ► Easy as 1-2-3!

<p><b>1</b></p> <p><b>HEAT</b></p> <p>Heat 1 to 2 L of milk* at 80-82 °C (176-180 °F) and let it cool down to 41-45 °C (105-113 °F).</p> 	<p><b>2</b></p> <p><b>PREPARE</b></p> <p>Add the content of the pouch to the milk and mix well. Add the mix to the yogurt maker. Let it sit for 5 to 8 hours at ambient temperature. When ready, refrigerate.</p> 	<p><b>3</b></p> <p><b>SERVE</b></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](http://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](http://www.yogotherm.com)