

PROBIOTIC KEFIR CULTURE



KEFIR, a discovery. Let it seduce you!


Kefir is known for its special and valiant **health properties**. Today's scientific results have demonstrated the health benefits properties of this **traditional food**.

Making a homemade **Yogotherm kefir** 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>1</p> <p>HEAT</p> <p>Heat 1 to 2 L of milk* at 80-82 °C (176-180 °F) and let it cool down to 22-25 °C (72-77 °F).</p> 	<p>2</p> <p>PREPARE</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 16 to 20 hours at ambient temperature. 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