

THE MAGIC OF FERMENTATION

Yogurt is first and foremost the result of a natural process: lactic acid fermentation.



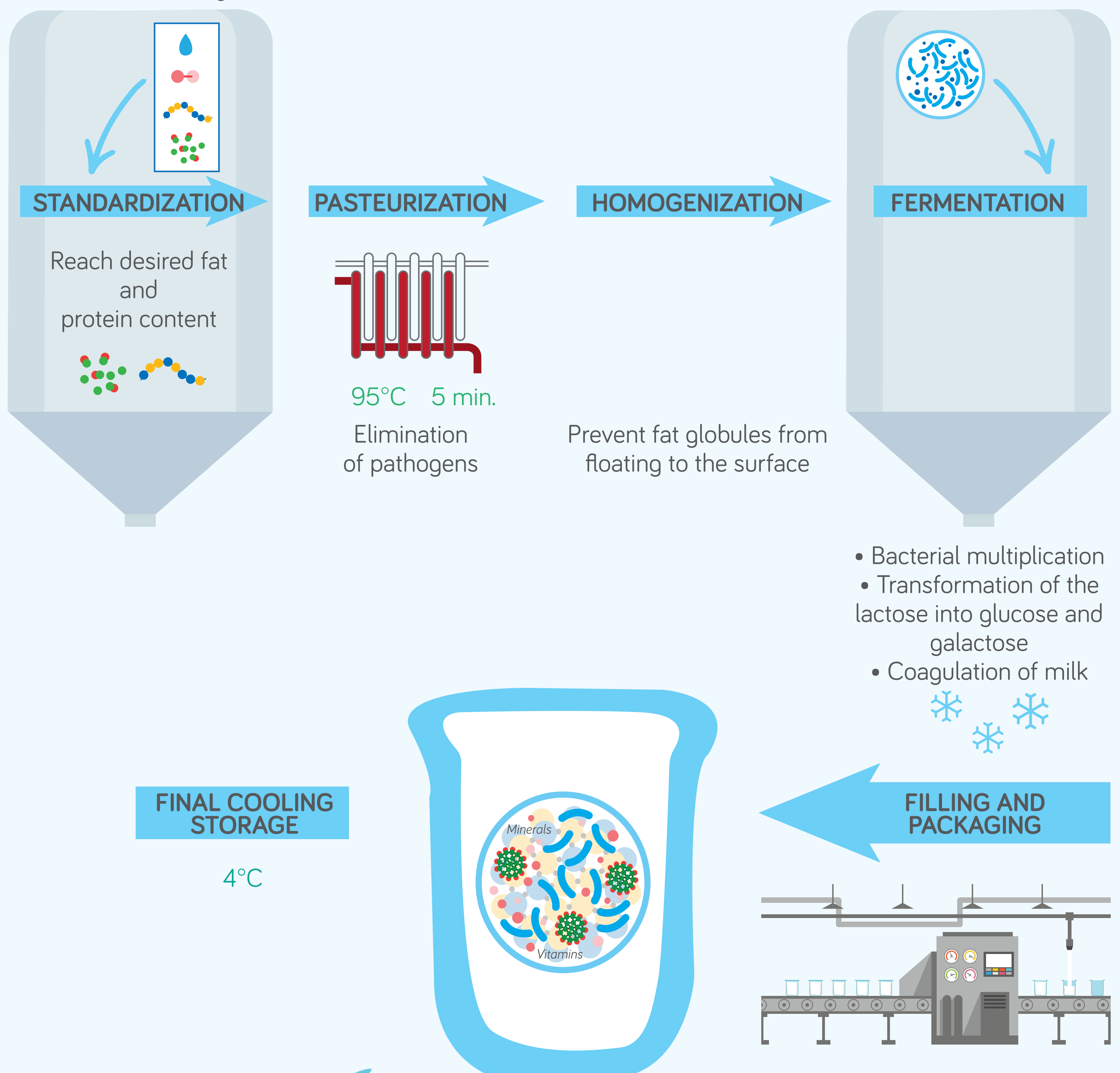
With the help of live ferments, it transforms the sugar that milk naturally contains, known as lactose, into glucose and galactose and produces lactic acid.

FROM LIQUID TO SOLID

Stirred yogurt process

Addition of milk ingredients and others like sugar

Addition of ferments
38°C/40°C 6/8h



DID YOU KNOW?

There are more than 10 billions live bacteria per yogurt pot (125g)



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