THE MAGIC OF FERMENTATION

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

MILK

LIVE FERMENTS





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.

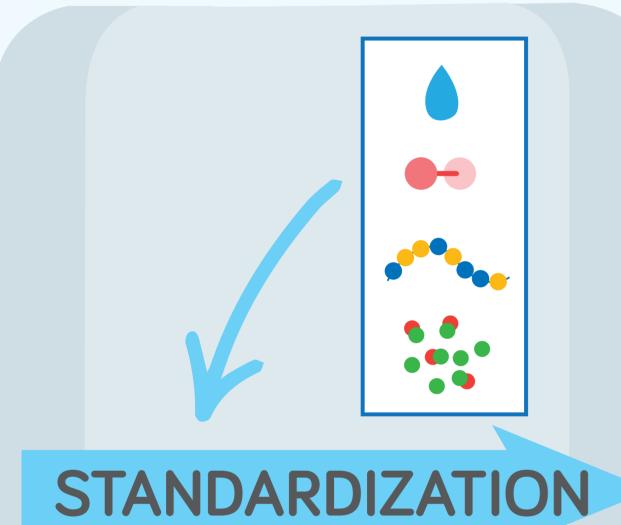


Stirred yogurt process

Addition of milk ingredients and others like sugar

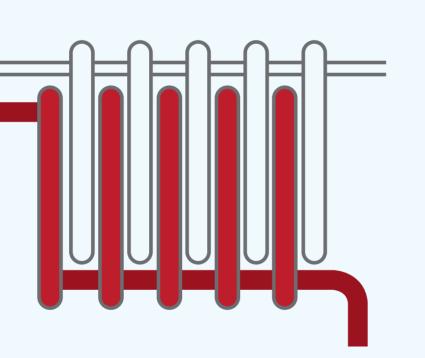
Addition of ferments 38°C/40°C 6/8h

FERMENTATION



Reach desired fat and protein content





95°C 5 min. Elimination of pathogens

Prevent fat globules from floating to the surface

HOMOGENIZATION

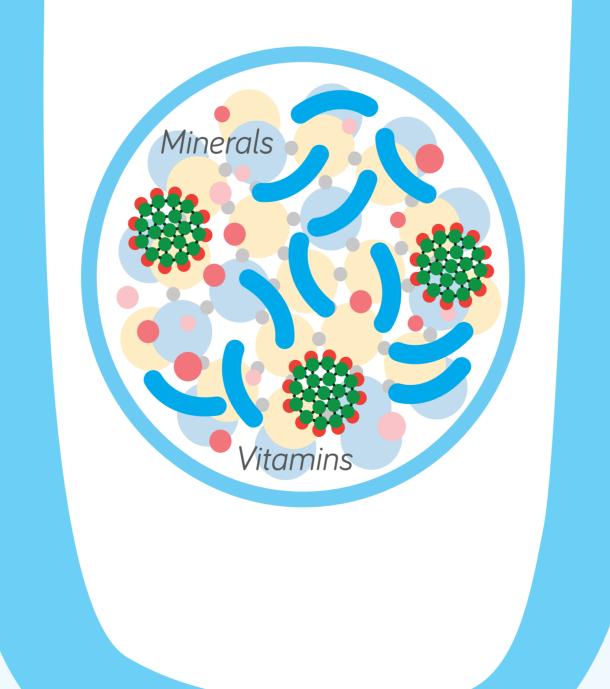
 Bacterial multiplication
Transformation of the lactose into glucose and galactose



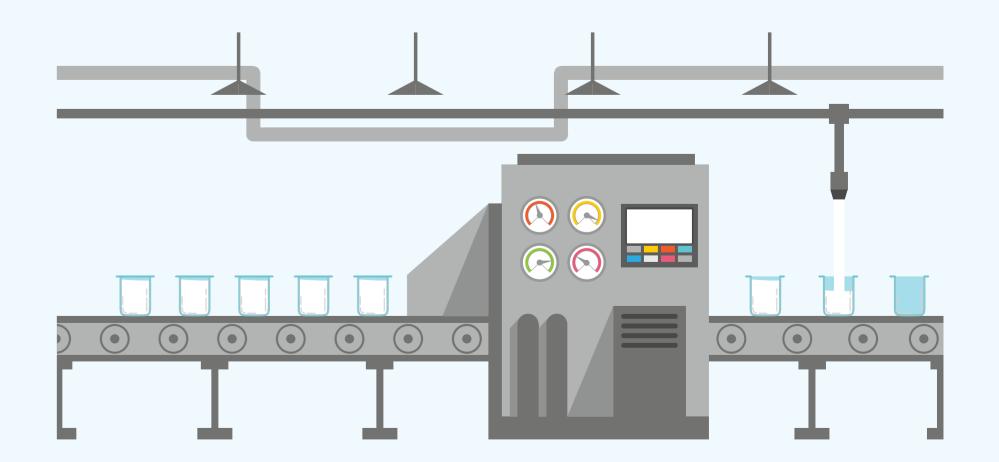
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4°C



FILLING AND PACKAGING



DID YOU KNOW? There are more than 10 billions live bacteria per billions pot (1259)

