

GLOBAL SOLUTION FOR FOOD PROCESSING PLANTS

# Yoghurt



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**Yoghurt is a living product, the sale of which requires a distribution network at +4°C.**

Generally, the maximum shelf life of a yoghurt at +4°C is 21 days.

After standardising the milk, or recombining the milk with powder, followed by pasteurisation phase, two technologies are available depending on type of yoghurt to be manufactured.



## YOGHURT

Traditional yoghurt, with fermentation carried out at 42/45°C in cups placed in a hot chamber (oven).

**Yogurt is natural or flavoured, sweetened or unsweetened and presents a smooth surface when cup is opened.** Once the desired acidity is reached, the yoghurt will be rapidly cooled in a rapid cooling chamber and stored close to the distribution.

## STIRRED YOGHURT

**Stirred yoghurt**, of which the fermentation (42/45°C) and cooling (10/25°C) is carried out in tank, **is natural or flavoured, and may also contain pieces of fruit.**

## PACKAGING

These two types of yoghurts are generally packaged either in **preformed cups** or in **thermoformed cups**. The much more expensive thermoforming machines make it possible to manufacture the cup and to package the product in a single operation.

## DRINKABLE YOGURT

A third product, derived from stirred yoghurt and popular in hot countries is drinking yoghurt, **packaged in PET or HDPE bottles**, usually flavoured, or packaged in plastic bags, if the law allows it.

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