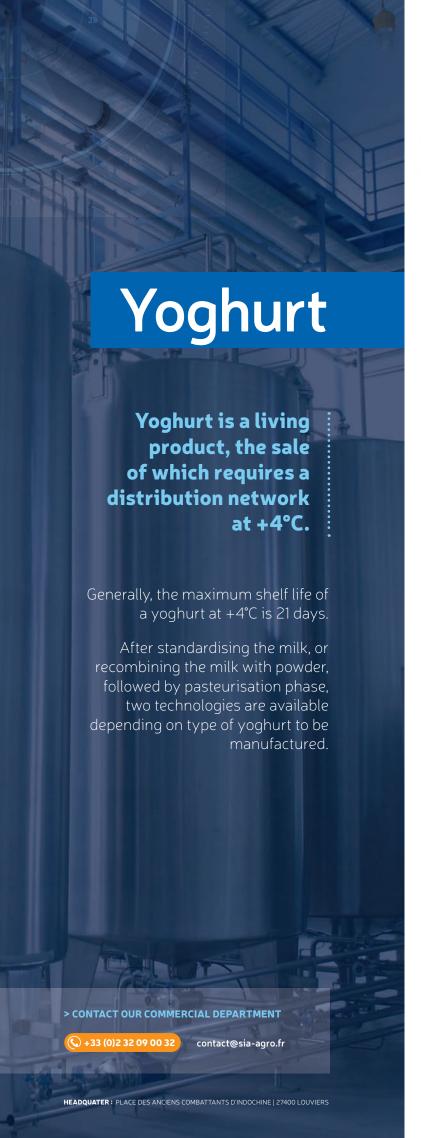
GLOBAL SOLUTION FOR FOOD PROCESSING PLANTS

Yoghurt











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.