

Milk products

Skimmed milk yoghurt

Uelzena
Ingredients



Yoghurt products with a fresh, slightly sour taste and a fat content of between 0.1 and 0.5%. Made from freshly skimmed pasteurized milk (100% cow's milk) that has been acidified and curdled by lactic acid bacteria. Available as freshly skimmed milk yoghurt or as a minimally heat-treated yoghurt product. The consistency ranges from liquid to set; acid characteristics and fat level can be customized. Available with various stabilizers on request.



Use

- › Delicatessen sauces
- › Dressings, marinades, dips
- › Light desserts
- › Ice cream
- › Yoghurt drinks, milkshakes

Product benefits

- › Fresh, slightly sour yoghurt taste
- › Improves the flavor of the final product
- › Improves the texture of cold sauces
- › Liquid to set consistency, precisely adapted to the respective final product and the existing production equipment – facilitates the production process
- › Excellent processing properties in industrial processing

Product information

Product variations

- › Fat content ranges from 0.1 to 0.5%
- › Different stabilizers
- › Lactose-free

Legal name

- › Yoghurt made from skimmed milk
- › Yoghurt product, heat-treated

Ingredients

- › Skimmed milk (stabilizer, if added)
- › Skimmed milk, lactase

Packaging

- › Plastic bucket: 10 kg
- › CHEP Pallecon returnable container with liner: 500–1,000 kg
- › Disposable container with liner: 1,000 kg
- › Sterile container: 500–1,000 kg

Other packaging sizes are available upon request that can be individually adapted to your recipes, batch sized or application technologies. Please contact us for details.

Certificates

- › ISO 9001:2008
- › IFS (Higher Level)

We can offer many of our products in kosher quality as well. Please contact us for details.

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