

Yogurt making instructions

Direct vat cultures:



- Please note these cultures are worked on activity levels so pack weights can vary.
- 1 unit = 100Litres of cow's milk to work out divide contents weight by pack size.

For large format production:

1. Bring milk to around 90°C to denature the proteins.
2. Cool the milk to 34°C to 38°C and add weight of culture for the volume of milk used.
3. Hold milk at 34°C to 38°C for 8 - 12 hours
4. Once set refrigerate.

For 1 litre yogurt makers (we recommend using UHT milk):

1. If using fresh milk heat 1 litre of milk to 90°C once reached cool to 34°C to 38°C, if using UHT go to step 2
2. Add half the milk & 1 dosing spoon (0.25g) of culture to the inner container and whisk to combine.
3. Add the remaining milk and whisk one final time to combine.
4. Add inner pot to yogurt maker and operate as per your yogurt maker instructions.
5. Incubate for 12 hours.
6. Once set refrigerate.

Please note as these are culture only packets, if some whey has risen to the top of the yogurt, simply stir the yogurt and it will recombine, this may happen as it is a completely natural product with no emulsifiers or artificial thickeners.

Useful links:

To reorder

- [Probiotic direct vat culture](#)
- [Greek style direct vat culture](#)
- [Kefir direct vat culture](#)

For social media and web shop

- [can be found here](#)

If you require and additional information or have any questions,
please contact us via

- Email – sales@jkm-foods.com
- Phone - 0345 8338155