THE MANUFACTURING OF YOGURT AND OTHER FERMENTED MILK PRODUCTS

Lactic ferments

Milk

- Standardization of fat
- Enrichment in dry matter
  - Addition of milk powder or concentration
- Pasteurization
- Homogenization
- Inoculation

Eventual addition of sugar

Eventual addition of flavors

Conditioning
- Oven fermentation
- Tunnel cooling
- Cold storage
- Set yogurt

Fermentation in tanks
- Coagulum stirring
- Cooling
- Conditioning
- Cold storage
- Stirred yogurt

Eventual addition of fruit preparation