

MAKING YOGHURT



Milk ca. 100l



Pasteurization ca. 90-95°C 194°F-203°F

Kettle P 100 EC/P

Cooling on ca. 50°C 122°F

Add yoghurt culture

Hard yoghurt ca. 100l

Liquid yoghurt ca. 100l

Filling in cups 150-200ml

Filling machine SGF 2

Ripening yoghurt in pot
6-8h ca. 43°C 109,4°F

Mixing yoghurt to liquide

Seal it

Cup sealing machine BP 600

Filling in bottles 500ml

Filling machine SGF 2

Ripening yoghurt in pot
6-8h ca. 43°C 109,4°F

Quantity of different products are approximate.
Depending on milk, treatment, quality, etc.