

**MAKING YOGURT AND KEFIR WITH SOY BEVERAGE/PARTICULAR MILK, IT IS POSSIBLE!**

We suggest, further to the tests ran to this day in our laboratory, to use the below-mentioned soy beverages/particular milks with the different Yogourmet freeze-dried starters. You will then obtain excellent results.

Yogurt and kefir made with the Yogourmet freeze-dried starters will keep for 2-3 weeks in the refrigerator.

**IT IS UP TO YOU TO DISCOVER YOUR FAVORITE SOY BEVERAGE/PARTICULAR MILK!**

<b>MAKING YOGURT WITH YOGOURMET FREEZE-DRIED YOGURT STARTER (ORIGINAL)</b>	
<b>SOY BEVERAGE</b>	<b>PREPARATION</b>
Eden Soy Organic Original	Heat up to 42-44°C/108-112°F; Add the yogurt starter. Notes: Strong soy taste.
Kikkoman Pearl Organic	Heat up to 42-44°C/108-112°F; Add the yogurt starter. Notes: Firm texture – Sweet taste.
West Soy Organic Original	Heat up to 42-44°C/108-112°F; Add the yogurt starter.
<b>POWDERED GOAT MILK</b>	<b>PREPARATION</b>
Meyenberg Powdered Goat Milk	Heat up to 82°C/180°F; Cool down to 42-44°C/108-112°F; Add the yogurt starter. Notes: Firm texture.
<b>POWDERED COW MILK</b>	<b>PREPARATION</b>
Organic Valley Non-fat Dry Milk	Heat up to 82°C/180°F; Cool down to 42-44°C/108-112°F; Add the yogurt starter. Notes: Firm texture.
<b>UHT COW MILK</b>	<b>PREPARATION</b>
Organic Valley Half & Half UHT	Heat up to 42-44°C/108-112°F; Add the yogurt starter. Notes: Very firm texture – Rich taste.
Organic Valley Whole Milk UHT	Heat up to 42-44°C/108-112°F; Add the yogurt starter. Notes: Firm texture.

**MAKING YOGURT WITH  
YOGOURMET FREEZE-DRIED YOGURT STARTER WITH PROBIOTICS CASEI BIFIDUS ACIDOPHILUS**

**SOY BEVERAGE**

**PREPARATION**

Eden Soy Organic Original	Heat up to 23-25°C/73-77°F; Add the yogurt starter. Notes: Strong soy taste.
Kikkoman Pearl Organic	Heat up to 23-25°C/73-77°F; Add the yogurt starter. Notes: Sweet taste.
West Soy Organic Original	Heat up to 23-25°C/73-77°F; Add the yogurt starter.

**POWDERED GOAT MILK**

**PREPARATION**

Meyenberg Powdered Goat Milk	Heat up to 82°C/180°F; Cool down to 23-25°C/73-77°F; Add the yogurt starter. Notes: Very firm texture.
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**POWDERED COW MILK**

**PREPARATION**

Organic Valley Non-fat Dry Milk	Heat up to 82°C/180°F; Cool down to 23-25°C/73-77°F; Add the yogurt starter. Notes: Very firm texture.
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**UHT COW MILK**

**PREPARATION**

Organic Valley Half & Half UHT	Heat up to 23-25°C/73-77°F; Add the yogurt starter. Notes: Very firm texture – Mild taste.
Organic Valley Whole Milk UHT	Heat up to 23-25°C/73-77°F; Add the yogurt starter. Notes: Very firm texture – Mild taste.

**MAKING KEFIR WITH  
YOGOURMET FREEZE-DRIED KEFIR STARTER (NO APPLIANCE REQUIRED)**

<b>SOY BEVERAGE</b>	<b>PREPARATION</b>
Eden Soy Organic Original	Heat up to 23-25°C/73-77°F; Add the kefir starter. Notes: Strong soy taste.
Kikkoman Pearl Organic	Heat up to 23-25°C/73-77°F; Add the kefir starter. Notes: Firm texture – Sweet taste.
West Soy Organic Original	Heat up to 23-25°C/73-77°F; Add the kefir starter. Notes: Firm texture.

<b>POWDERED GOAT MILK</b>	<b>PREPARATION</b>
Meyenberg Powdered Goat Milk	Heat up to 82°C/180°F; Cool down to 23-25°C/73-77°F; Add the kefir starter.

<b>POWDERED COW MILK</b>	<b>PREPARATION</b>
Organic Valley Non-fat Dry Milk	Heat up to 82°C/180°F; Cool down to 23-25°C/73-77°F; Add the kefir starter.

<b>UHT COW MILK</b>	<b>PREPARATION</b>
Organic Valley Half & Half UHT	Heat up to 23-25°C/73-77°F; Add the kefir starter. Notes: Very firm texture – Rich taste.
Organic Valley Whole Milk UHT	Heat up to 23-25°C/73-77°F; Add the kefir starter. Notes: Firm texture.