



LALLEMAND SPECIALTY CULTURES

MAKING YOGURT AND KEFIR WITH SOY BEVERAGE (MILK)/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 (milks)/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 (MILK)/PARTICULAR MILK!

MAKING YOGURT WITH YOGOURMET ORIGINAL FREEZE-DRIED YOGURT STARTER	
SOY BEVERAGE (MILK)	PREPARATION
Edensoy 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.
POWDERED GOAT MILK	PREPARATION
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.
POWDERED COW MILK	PREPARATION
Organic Valley Nonfat 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.
UHT COW MILK	PREPARATION
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.



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**MAKING YOGURT WITH
YOGOURMET CBA FREEZE-DRIED YOGURT STARTER WITH PROBIOTICS**

SOY BEVERAGE (MILK)

PREPARATION

Edensoy Organic Original	Heat up to 23-25°C/73-77°F; Add the yogurt starter. Notes : Strong soy taste. (See the NOTE at the bottom of the table)
Kikkoman Pearl Organic	Heat up to 23-25°C/73-77°F; Add the yogurt starter. Notes : Sweet taste. (See the NOTE at the bottom of the table)
West Soy Organic Original	Heat up to 23-25°C/73-77°F; Add the yogurt starter. (See the NOTE at the bottom of the table)

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. (See the NOTE at the bottom of the table)
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POWDERED COW MILK

PREPARATION

Organic Valley Nonfat 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. (See the NOTE at the bottom of the table)
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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. (See the NOTE at the bottom of the table)
Organic Valley Whole Milk UHT	Heat up to 23-25°C/73-77°F; Add the yogurt starter. Notes : Very firm texture – Mild taste. (See the NOTE at the bottom of the table)

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

SOY BEVERAGE (MILK)

PREPARATION

Edensoy 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.

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 kefir starter.
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POWDERED COW MILK

PREPARATION

Organic Valley Nonfat Dry Milk	Heat up to 82°C/180°F; Cool down to 23-25°C/73-77°F; Add the kefir starter.
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UHT COW MILK

PREPARATION

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.

NOTE : An electric yogurt maker must **ABSOLUTELY** be used to go from 23-25°C/73-77°F to 42-44°/108-112°F during the incubation process, what a non-electric yogurt maker cannot achieve. The data concern the Yogourmet Multi electric yogurt maker, the incubation time may vary depending on the yogurt maker used.