

References : CAMEMBERT, AFL2101



Blend for traditional yoghurts

For the manufacture of yoghurt, two strains of lactic acid bacteria are normally used: *Streptococcus thermophilus* and *Lactobacillus bulgaricus*.

Depending on their proportion in the milk culture, the texture and acidity of yoghurt obtained are different. 1 dose of ferments can transform 10 litres of milk.

Conservation: 3 months at -20 ° C

Réf : AFL2101

Camembert Mix

Lactic ferment + ripening for traditional 'farm' 'Camembert'.

Réf : CAMEMBERT