



**Glengarry Cheesemaking Inc.**

## **Yoghurt**

### **SACCO Y450B / ABY-2C / Y450AB**

1. Pasteurize milk at 185-190°F (85-90°C) for about 2 min.
2. Cool down to 106-108°F (41-42°C) and inoculate with yoghurt culture

Rate of use:

- 1/2 tsp. of Sacco Y450B or ABY-2C per 40-100 liters of milk (25 – 30 USG)
  - 1/8 tsp of Sacco Y450B or ABY-2C per 15-20 liters of milk
  - 1/16 tsp of Sacco Y450B or ABY-2C per 2 liters of milk
  - 10 gram Yogurt type IV per 100 liters, 1 gr/10 lt
3. Incubate at 106-108°F (41-42°C) until pH of 4.6 is reached (5-6 hrs)
  4. Chill to 70-75°F (22-24°C) to stop incubation.
  5. Transfer to storage container and allow for further setting at fridge temperature for 12-24 hours before moving or transporting to ensure thicker and cohesive texture.

#### **Incubation in smaller containers**

Incubation can also be done in smaller containers. Mason jars can be used and incubation temperature maintained with the help of a warm water bath. Placing the mason jars in a cooler filled with water at 106-108°F (41-42°C) will help maintain a proper incubation temperature. You may have to adjust the water temperature after a few hours.

If incubation is performed in smaller containers, go through stage 1 & 2 as described above, and then incubate for about 1.5 hours in large volume before transferring milk into smaller containers. This allows the culture to start multiplying itself and insures proper dispersal of the culture. Incubate as described above until pH of 4.6 is reached, which means about 3-4 hours of incubation in the smaller container. Chill to fridge temperature.

Store your unused culture in the freezer.