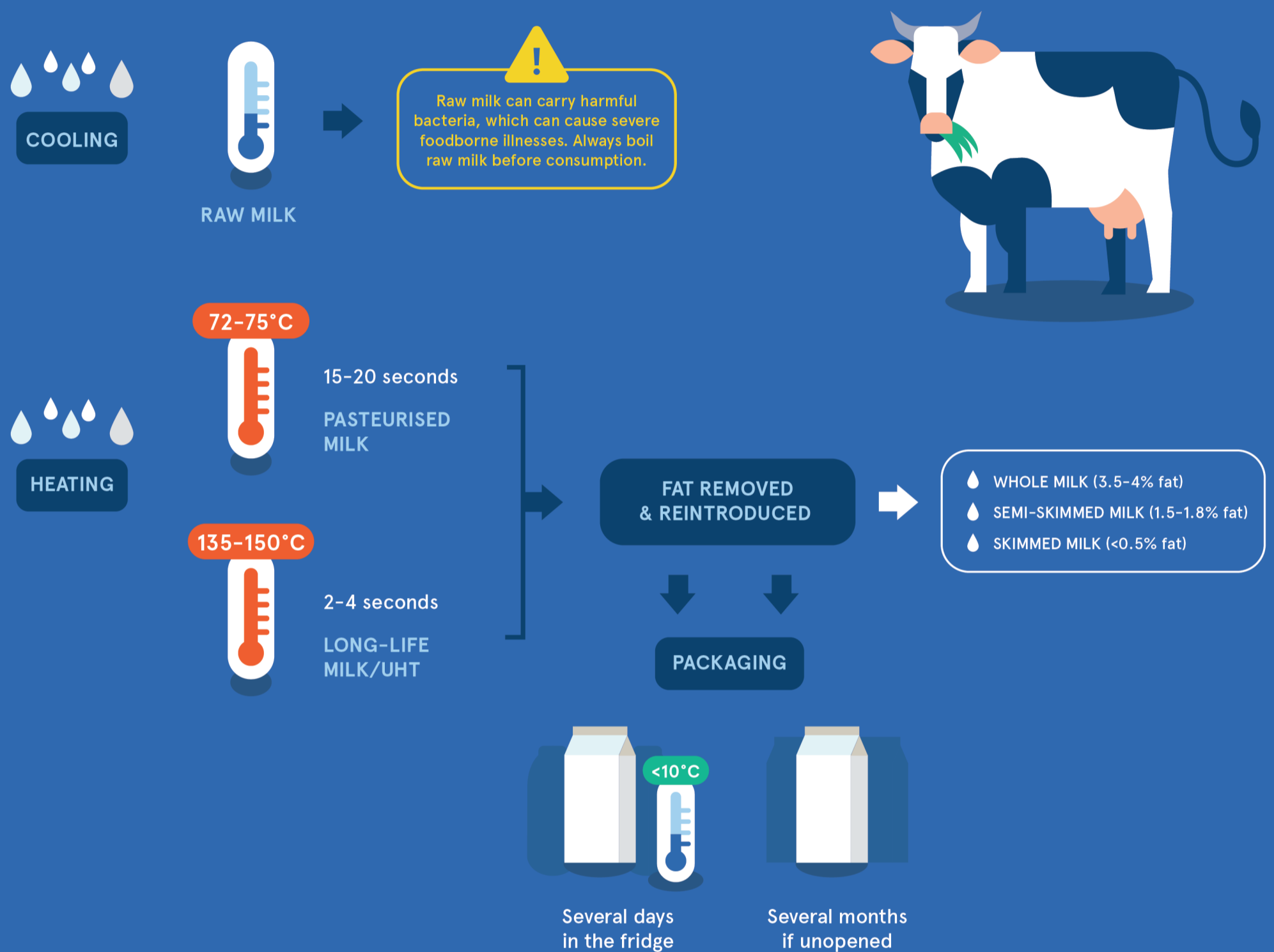


HEAT TREATED - HARMFUL BACTERIA DEFEATED

How is milk made?

PROCESSING STEPS



KEY FACTS



QUALITY

heating does not significantly affect the nutritional quality of milk



FORTIFICATION

milk can be fortified with vitamin D



LACTOSE INTOLERANCE

if you can't digest milk's sugar lactose, try yoghurts or lactose-free alternatives

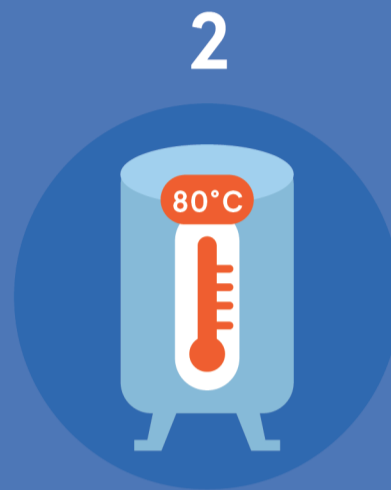
HEAT TREATED - HARMFUL BACTERIA DEFEATED

How is yoghurt made?

PROCESSING STEPS



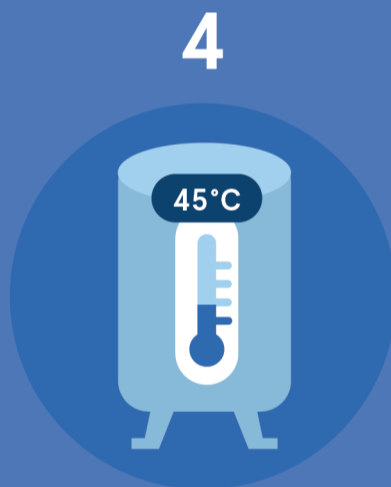
FAT LEVEL
TUNING



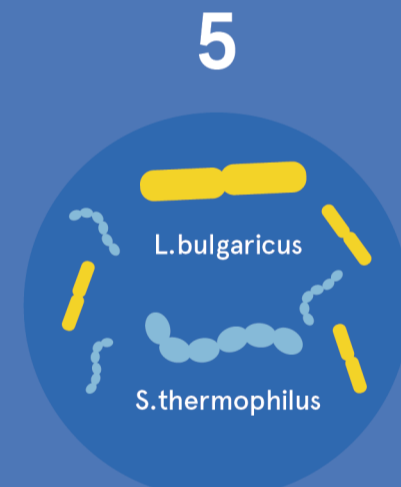
PASTEURISATION



HOMOGENISATION



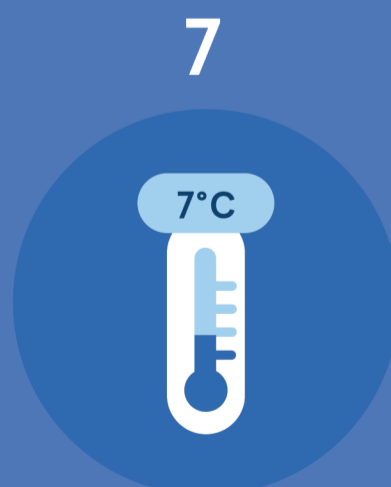
COOLING



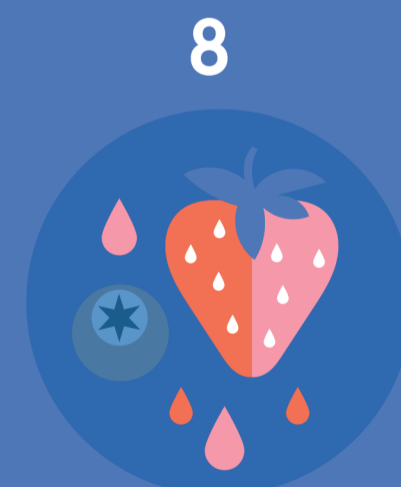
FERMENTATION



INCUBATION



COOLING



FRUIT & FLAVOUR
ADDED OPTIONALLY



PACKAGING