



FANOUS & CO. GROUP

YOGO®BAC

Lactic Culture Starter



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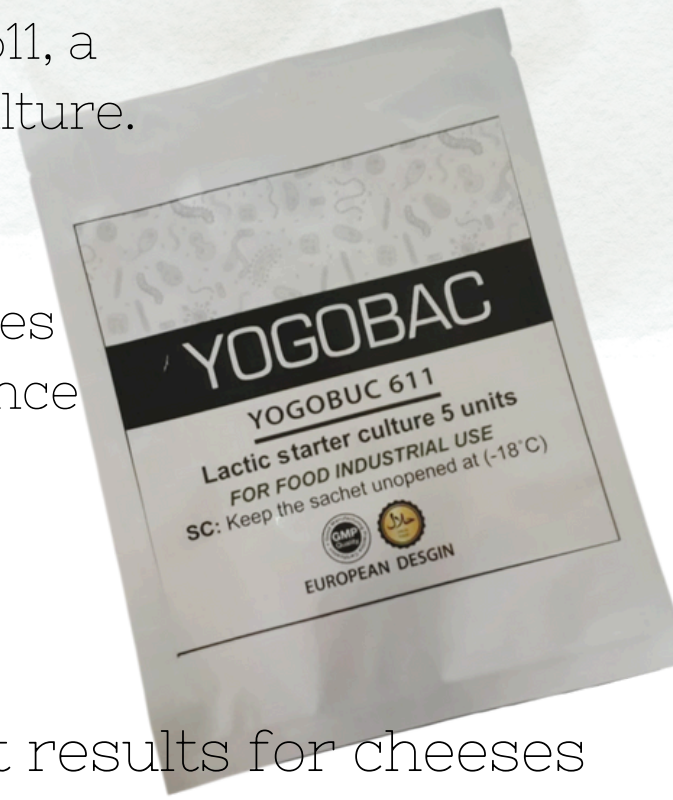
Lactic Culture Starter

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YOGOBAC 611 Starter Culture

Elevate your cheese and fermented milk production with YOGOBAC 611, a premium freeze-dried starter culture. Featuring a balanced blend of *Streptococcus thermophilus* and *Lactobacillus bulgaricus*, it ensures superior fermentation performance and exceptional product quality.



Key Highlights:

- Highly Effective: Consistent results for cheeses and fermented milk.
- Optimal Dosage: 1 sachet (5 units) ferments up to 500L of milk.
- Easy to Use: Sprinkle directly into milk under aseptic conditions.
- Safe & Certified: Non-GMO, allergen-free, and compliant with GMP & Halal standards.

Packaging & Storage:

- Airproof aluminum pouches for freshness.
- Store at -18°C ; labeled with batch number and expiry date.

Technical Specs:

- Fermentation: 42°C for 4 hours.
- ΔpH : 1.70 \pm 0.10

Why YOGOBAC 611?

- Enhances texture, taste, and quality.
- Reliable performance in diverse conditions.
- Trusted for safety and allergen-free formulation.



YOGOBAC 2014 Starter Culture

Achieve perfect fermented milk and yoghurt with YOGOBAC 2014, a premium freeze-dried starter culture. Formulated with *Streptococcus thermophilus* and *Lactobacillus bulgaricus*, it ensures consistent, high-quality fermentation for rich and creamy dairy products.



Key Highlights:

- ***Efficient:*** 1 unit ferments 100L of milk; 1 sachet (5 units) covers 500L.
- ***Easy to Use:*** Slightly yellow powder for simple application under aseptic conditions.
- ***Safe & Reliable:*** Non-GMO, allergen-free, and Halal-certified.
- ***Quality Packaging:*** Sealed in airproof, waterproof aluminum pouches for freshness.

Packaging & Storage:

- Airproof aluminum pouches for freshness.
- Store at -18°C ; labeled with batch number and expiry date.

Technical Specs:

- Fermentation: 42°C for 4 hours.
- ΔpH : 1.70 \pm 0.10

Why YOGOBAC 2014?

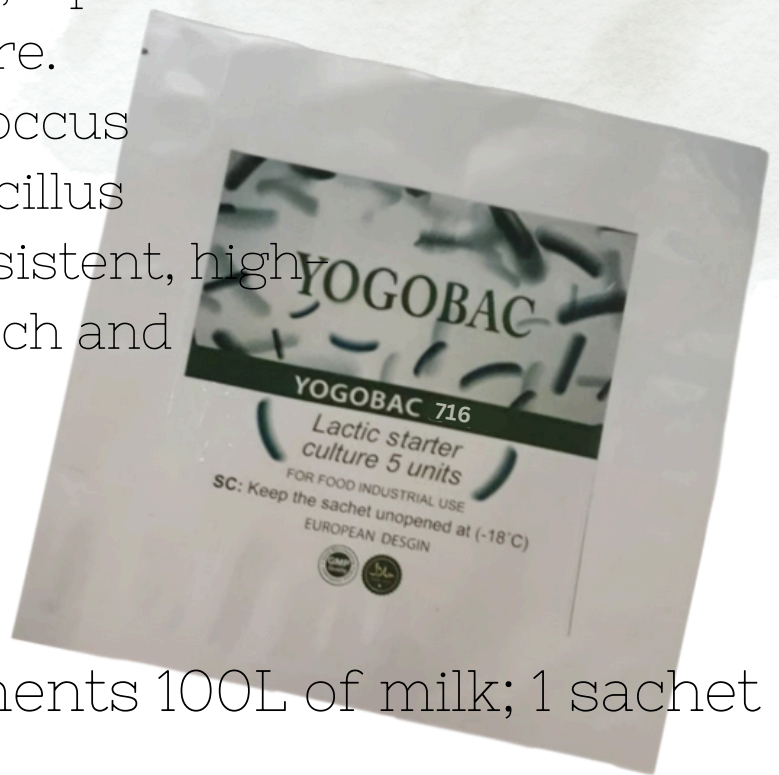
- Enhances texture, taste, and quality.
- Reliable performance in diverse conditions.
- Trusted for safety and allergen-free formulation.



YOGOBAC 716 Starter Culture

Achieve perfect fermented milk and Labneh with YOGOBAC 716, a premium freeze-dried starter culture.

Formulated with *Streptococcus thermophilus* and *Lactobacillus bulgaricus*, it ensures consistent, high-quality fermentation for rich and creamy dairy products.



Key Highlights:

- ***Efficient:*** 1 unit ferments 100L of milk; 1 sachet (5 units) covers 500L.
- ***Easy to Use:*** Slightly yellow powder for simple application under aseptic conditions.
- ***Safe & Reliable:*** Non-GMO, allergen-free, and Halal-certified.
- ***Quality Packaging:*** Sealed in airproof, waterproof aluminum pouches for freshness.

Packaging & Storage:

- Airproof aluminum pouches for freshness.
- Store at -18°C ; labeled with batch number and expiry date.

Technical Specs:

- Fermentation: 42°C for 4 hours.
- ΔpH : 1.70 \pm 0.10

Why YOGOBAC 716?

- Enhances texture, taste, and quality.
- Reliable performance in diverse conditions.
- Trusted for safety and allergen-free formulation.

