



MEETING THE MODERN SKYR

Heritage of Skyr

Skyr originally is a fresh cheese, produced in Iceland for more than 1000 years. Skyr has a smooth, rich and silky texture with a high level of protein (11%-12%), low level of fats (0.1-0.2%) and sugars (3%). Skyr is the ideal food for the needs of modern consumers who want high protein diet, with few carbohydrates and good taste. Commonly eaten for breakfast, thanks to its various properties it is particularly healthy.

Nordic settlers arrived in Iceland and began making skyr. In the past skyr was made using back slopping skyr from the day before as a starter culture (undefined culture). During this period, a traditional Icelandic dairy expert worked at Akureyri, producing skyr. The dairy expert took a fresh skyr-sample directly from the production and put it into his freezer for possible later use. Around this time, skyr was not made by the original undefined culture anymore, but with a milder defined culture.



A modern Skyr

The traditional Icelandic dairy expert decided to produce a modern version of skyr based on the old traditional undefined skyr culture, combined with PrtS+ *Streptococcus thermophilus*, to obtain a very mild yogurt flavour and a low post-acidification product.

Our research and development has created ad-hoc recipes for skyr products, obtaining the taste and the better shelf life that nowadays consumers demand.

