



Bring authenticity to your Greek Yogurt

Discover the true essence of Greek yogurt with Yo-Athena, a blend **containing a strain isolated from traditional Greek yogurt produced in Attica and certified by the University of Athens**. This starter culture line is designed for Greek-style yogurt production, ensuring a balanced texture, mild flavor, and low post-acidification at high protein levels.

In today's market, Greek yogurt stands out as **the perfect balance of indulgence and health**. It offers high protein, lower sugar, and essential nutrients like calcium and vitamin B12, making it a premium choice for health-conscious consumers.

Optimizing greek yogurt characteristics through culture selection

Yogurt cultures are fundamental in defining the final product's characteristics. Strain selection directly influences texture, flavor, and quality, requiring a specific technological approach for each yogurt type.



Culture selection is key to **Greek yogurt** consistency, flavour, and nutritional profile. Its thick texture comes from a higher concentration of solids, which enhance the mouthfeel. Additional straining removes excess whey, creating a dense, spoonable product.



Drinking Greek yogurt requires specific fermentation adjustments to achieve a smooth, fluid consistency while preserving its distinctive flavor profile.



High-protein Greek yogurt is made by fermenting milk enriched with added proteins. An optimized fermentation process, combined with advanced filtration, enhances thickness and creaminess. The result is a texture perfectly suited to consumers looking for a high protein yogurt.

Yo-Athena: Advanced Solutions for Taste and Texture

For a medium and traditional flavour profile, **Yo-Athena 1.0** and **5.0** are the ideal options.

Yo-Athena 2.0 and **3.0** enable the production of yogurt with a mild taste and low post-acidification, allowing sufficient time for separation.

For a superior mild yogurt with minimal post-acidification, **Yo-Athena 4.0** is recommended.



Culture name	Applications	Yogurt flavor	Mouth thickness	Acidity	Fermentation time to pH 4,60 at 43°C (9% reconstituted skim milk)
Yo-Athena 1.0	Spoonable/ Drinking	Medium mild	3	2	5.0-5.5 h
Yo-Athena 2.0	Spoonable/ Drinking	Mild	4	2	5.0-5.5 h
Yo-Athena 3.0	Drinking/Set	Medium mild	1	2	5.0-5.5 h
Yo-Athena 4.0	Spoonable/ Drinking	Very mild	3	1	5.0-5.5 h
Yo-Athena 5.0	Spoonable/ Drinking	Traditional	4	4	5.0-5.5 h
Yo-Athena 6.0	Set	Mild	2	2	5.0-5.5 h

Scoring performance scale: 1=very low, 2=low, 3=medium, 4=high, 5=very high.
All Yo-Athena's cultures are available in freeze-dried formats.

