

## 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.

### The 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.



# SKYR

## Our Product Range

Our **4Premium+ SKYR+** represents modern defined Icelandic yogurt starter cultures. It contains selected Lactic Acid Bacteria from Sacco's collection to make a mild yogurt that meet today's market demand.

	TECHNICAL INFORMATIONS	
Culture	Lyofast Y CE 438 A	Lyofast Y CE 128 A
Description	Those blends consists of specifically selected strains of Streptococcus thermophilus producing EPS and low content of Lactobacillus delbrueckii ssp. bulgaricus.	
Product	Sirred yogurt Skyr	Set yogurt Drink yogurt Strained yogurt Skyr
Texture	High EPS production	Low EPS production
Application	Sprinkle the culture powder directly into process milk under aseptic conditions ensuring that the culture is well dispersed by gentle stirring. The following may be used as inoculation guidelines  2.0 - 5.0 UC/100L* <span style="float: right;">*depending on the protein percentage</span>	
Culture information	Data are obtained under standardised laboratory conditions, and consequently, should be considered as guidelines: <b>Optimal temperature for growth</b> 43°C <b>Acidification capability</b> pH 4.1	
Package Data	The freeze-dried culture is packed in waterproof and airproof aluminium pouches. The packaging material is food grade.	
Shelf life	18 months when stored below -17°C.	

