

Yo-Athena

Bring authenticity to your Greek Yogurt.



Discover the true essence of Greek yogurt with Yo-Athena, a starter culture line containing a strain **isolated from traditional Greek yogurt produced in Attica and certified by the University of Athens.**

Developed to ensure high production performance, Yo-Athena is ideal for producing Greek-style yogurt with a balanced texture, mild flavor, and controlled post-acidification, even at high protein concentrations.

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.**



GREEK-STYLE SPOONABLE YOGURT

typically offers a dense and creamy texture, achieved through a higher concentration of milk solids. Additional filtration removes excess whey, resulting in a thick product with a rich mouthfeel, ideal for spoonable applications.



DRINKING GREEK YOGURT

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



HIGH-PROTEIN GREEK-STYLE YOGURT

is produced using protein-enriched milk. An optimized fermentation process followed by filtration gives the final product greater density and creaminess.

Yo-Athena: Advanced Solutions for Taste and Texture

For a medium-sweet flavour profile, **Yo-Athena 1.0 and 3.0** are the ideal culture options.

Yo-Athena 2.0 and 6.0 enable the production of yogurt with a mild taste and low post-acidification, ensuring greater process flexibility.

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

Finally, for a more traditional flavour profile, **Yo-Athena 5.0** is suggested.

All these cultures can be used to produce ambient yogurt



Culture	Applications	Flavor	Mouthfeel	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	1	5.5 - 6.0 h
Yo-Athena 3.0	Drinking	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.

The data, results, and information obtained and referenced in this research are accurate and truthful, and they are strictly related to the specific conditions and environment in which the research was conducted by the Company. Any tests performed under conditions different from those under which the research was conducted by the Company may yield varying results, data, or outcomes. In such cases, the Company shall not be held liable for any discrepancies or deviations. The introduction of the Product into a market outside the European Union is the sole responsibility of the purchaser. The purchaser must ensure, among other things, that the Product fully complies with the applicable laws and regulations of the relevant territory and fulfills all necessary obligations for lawful market introduction.