

Your Luxembourg cooperative dairy for 125 years **www.luxlait.lu** 

Thick & creamy texture

Selected lactic A selected lac

A source of calcium

## Did you know?

It can be used as a healthy alternative to olive oil and cream in many savoury dishes.

There are also lots of possible uses in desserts: yogurt cakes, cake mixes, milkshakes or simply with fresh or dried fruit.

But all Greek style yogurt lovers will tell you that it is with honey and nuts that it tastes best!



### Tasty and intense taste

Inspired by traditional Greek recipes, Luxlait Greek style yogur will provide you with a unique moment of pleasure. The carefully selected lactic ferments give our yogurt an intense taste. Thanks to its thick and creamy texture, it is also the perfect ingredient fo making succulent tzatzikis, coating and thick sauces

# **Greek style yogurt**

1kg plastic bucket + lid

### Nutrition and storage

Ingredients:

Pasteurised whole *milk*; pasteurised cream (*milk*); whey (*milk*); lactic ferments.

Average nutritional values for 100 ml			
Energy	504 kcal 122 kJ		
Fat of which saturates	10,0 g 7,0 g		
Carbohydrate of which sugars	4,7 g 4,7 g		
Protein	3,2 g		
Salt	0,11 g		

Shelf-life:

Storage and transport temperature: +4°C à +6°C



### **Logistics**

	box	pallet		
6 units	6 units	540	90	10
	units	boxes	lavers	



