## LES LABORATOIRES FRANÇAIS™

# Catalogue 2024

French Expertise in Starter Cultures

### LES LABORATOIRES FRANÇAIS™

# Table of contents

1.Set yoghurt and curd	3
2. Stirred and drinking yoghurt	8
3. Other fermented milk products	10
4. Cheese	12
5. Bio-protection	14

	NAME	COMPOSITION	CHARACTERISTICS
THICK YOGHURT BACKET OF DAYA ANCHE TO DAYA ANCH THOMPS BUT THOMPS	THICK YOGHURT	Steptococcus thermophilus, Lactobacillus bulgaricus	for set yoghurt with firm texture and mild taste. Incubation time: 5 hours.
THICK YOGHURT 2  BACHET OF 20 UA  BACHET	THICK YOGHURT 2	Steptococcus thermophilus, Lactobacillus bulgaricus	rotation culture of THICK YOGHURT.
THICK YOGHURT TGV BACKT OF 20 UA MARKET OF 20 UA MARKET OF 10	THICK YOGHURT TGV	Steptococcus thermophilus, Lactobacillus bulgaricus	for set yoghurt with firm texture. Very fast incubation (4 hours).

	NAME	COMPOSITION	CHARACTERISTICS
THICK YOGHURT HT  BACHET OF DO UA BUT THE WORLD STORE THE STORE TH	THICK YOGHURT HT	Steptococcus thermophilus, Lactobacillus bulgaricus	for set yoghurt with firm texture and mild and creamy taste. Recommended for Greek yoghurt.
THICK YOGHURT PROBIO SACHET OF 20 UA BACTOR	THICK YOGHURT PROBIO	Steptococcus thermophilus, Lactobacillus bulgaricus. Lactobacillus acidophilus, Bifidobacterium lactis	for set yoghurt with firm texture and mild taste with added probiotic strains. Incubation time: 5 hours.
TURKISH SET YOGHURT BACHET OF 20 UA NATION 2000007  SET OF	TURKISH SET YOGHURT	Steptococcus thermophilus, Lactobacillus bulgaricus	for set with firm texture and sour taste.

	NAME	COMPOSITION	CHARACTERISTICS
TURNISH SET YOGHURT 2 SACHET OF 20 UA SACHET O	TURKISH SET YOGHURT 2	Steptococcus thermophilus, Lactobacillus bulgaricus	rotation culture of TURKISH SET YOGHURT.
DOOGH BACHT OF 20 UA AUXILIARIAN AND AND AND AND AND AND AND AND AND A	DOOGH	Steptococcus thermophilus, Lactobacillus bulgaricus	for set yoghurt with firm texture and very sour taste.
DOOGH 2 BACHET OF 20 UA BATTHE TOO 20 UA	DOOGH 2	Steptococcus thermophilus, Lactobacillus bulgaricus	rotation culture of DOOGH.

	NAME	COMPOSITION	CHARACTERISTICS
BALADI BACHTO E 20 UA MATERIA DI STATE DI STATE  BALADI BACHTO E 20 UA MATERIA DI STATE CULTURES MATERIA	BALADI	Steptococcus thermophilus, Lactobacillus bulgaricus	for set yoghurt with firm texture and extra sour taste.
CURD 1  BACHET OF 20 UA  BACHET OF 20 UA	CURD 1	Steptococcus thermophilus	for Indian curd (grainy and breakable texture).
CURD 3  BACHET OF 20 UA  BACHET OF 20 UA  BACHET OF 20 UA  BACHET OF 20 UA  BACHET SOURCE  BERNELLE AND	CURD 3	Steptococcus thermophilus	for Indian curd (grainy and breakable texture). Faster incubation than CURD 1.

	NAME	COMPOSITION	CHARACTERISTICS
CURD 5  SACHET OF 20 UA  BATCH 2000011  BATCH 20000	CURD 5	Steptococcus thermophilus	for Indian curd (grainy and breakable texture). Improved whey retention.
CURD 7 SACHET OF 20 UA BRATCH 20000H  BRATCH 20000H  BRATCH 2000H  BRATC	CURD 7	Steptococcus thermophilus, Lactobacillus lactis biovar diacetylactis	for Indian curd (grainy and breakable texture). With mild taste.

#### STIRRED AND DRINKING YOGHURT

	NAME	COMPOSITION	CHARACTERISTICS
STIRRED YOGHURT SACHE OF BOUA BATCH 200021 B	STIRRED YOGHURT	Steptococcus thermophilus, Lactobacillus bulgaricus	for stirred and drinking yoghurt with mild taste.
STIRRED YOGHURT 2  SACHET OF 20 UA  BEN CAN'T OF THE PROPERTY	STIRRED YOGHURT 2	Steptococcus thermophilus, Lactobacillus bulgaricus	rotation culture of STIRRED YOGHURT.
STIRRED YOGHURT TGY 1 SACHET OF 20 UA HE CHY 20 20 UA HE CHY 20 UA HE	STIRRED YOGHURT TGV 1	Steptococcus thermophilus, Lactobacillus bulgaricus	for stirred yoghurt and drinking yoghurt. Very fast incubation (4 hours).

#### STIRRED AND DRINKING YOGHURT

	NAME	COMPOSITION	CHARACTERISTICS
STIRRED YOGHURT TOV 3 SACHET OF 20 UA BACKET OF 20 UA BACKET STREET BET STREET OF THE STREET BET STREET OF THE STREET FRANCH EXPERTISE IN FRANCH E	STIRRED YOGHURT TGV 3	Steptococcus thermophilus, Lactobacillus bulgaricus	rotation culture of STIRRED YOGHURT TGV 1.
STIRRED YOGHURT HT  SACHET OF 20 MA  PARTICULATION  STIRRED YOGHURT HT  SACHET OF 20 MA  PARTICULATION  PREMIUM PROPRIETE IN  TRANSPORT OF THE PARTIE IN  TO THE PARTICULATION  TO THE PARTIE OF THE PARTIE IN  TO THE PARTICULATION  TO THE PAR	STIRRED YOGHURT HT	Steptococcus thermophilus, Lactobacillus bulgaricus	for stirred and drinking yoghurt with mild taste with very low post-acidification.
STIRRED YOGHURT PROBIO SACHET OF 20 UA BATCH STORES  STORES SACHET OF 20 UA BATCH STORES SACHET OF 20 UA SACHET OF 20 U	STIRRED YOGHURT PROBIO	Steptococcus thermophilus, Lactobacillus bulgaricus, Lactobacillus acidophilus, Bifidobacterium lactis	for stirred and drinking yoghurt with mild taste and added probiotic strains. Incubation time: 5 hours.

#### **OTHER FERMENTED MILK PRODUCTS**

	NAME	COMPOSITION	CHARACTERISTICS
AYRAN SACHET OF 20 UA SACHET O	AYRAN	Steptococcus thermophilus, Lactobacillus bulgaricus	for Turkish-type ayran drink.
AYRAN 2  SACHET OF 20 UA  BACHET OF 20 UA  FRANCH EQUERTISE IN  STARTER CURTURES  10 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	AYRAN 2	Steptococcus thermophilus, Lactobacillus bulgaricus	rotation culture of AYRAN.
KEFIR  SACHET OF 20 UA (BATCH 20000001  GOST PRINTED IN STATES (IN STATES CHARLES)  FERRE COUNTRIE IN STATES CHARLES  STATES C	KEFIR	Lactobacillus lactis subsp. lactis, Lactobacillus lactis biovar diacetylactis, Leuconostoc mesenteroides, Streptococcus thermophilus, Lactobacillus acidophilus, blend of various kefir grains	for kefir with original kefir grains. Low gas production.

#### OTHER FERMENTED MILK PRODUCTS

	NAME	COMPOSITION	CHARACTERISTICS
SMETANA 2 SACRET OF 20 UA BUTCH EXPERIENCE &  DESCRIPTION OF THE PROPERTY OF T	SMETANA 2	Lactobacillus lactis subsp. lactis, Lactobacillus lactis subsp. cremoris, Lactobacillus lactis biovar diacetylactis, Streptococcus thermophilus, Lactobacillus rhamnosus	for smetana, i.e. Russian sour cream with smooth and creamy taste.

#### **CHEESE**

	NAME	COMPOSITION	CHARACTERISTICS
FRESH CHEESE  BAOKET OF DU IA  BATTER BOOKET  BATTER BOOKET  FRENCH COPERTIES IN  STATER CLATURES  1 TANTER	FRESH CHEESE	Lactobacillus lactis subsp. lactis, Lactobacillus lactis subsp. cremoris, Lactobacillus lactis biovar diacetylactis, Leuconostoc mesenteroides	for various kinds of fresh cheese, cream and spreadable cheese. Very strong phage resistance.
TVOROG  BACHT OF DO IA  BACHT	TVOROG	Lactobacillus lactis subsp. lactis, Lactobacillus lactis subsp. cremoris, Lactobacillus lactus biovar diacetylactis	for tvorog, i.e. Russian cottage cheese, with gas production and strong flavor.
FETA  SACHET OF 20 UA	FETA	Lactobacillus lactis subsp. lactis, Lactobacillus lactis subsp. cremoris, Streptococcus thermophilus, Lactobacillus bulgaricus	for white cheese in brine such as feta. Gives a soft texture and mild taste.

#### **CHEESE**

	NAME	COMPOSITION	CHARACTERISTICS
TOMME  ACCIET OF 20 UA  GATOD 200001  PRENCH EXPERTISE IN STARTER CULTULES  ***********************************	ТОММЕ	Lactobacillus lactis subsp. lactis, Streptococcus thermophilus, Lactobacillus bulgaricus	for semi-hard cheese (tomme, edam, gouda, cheddar) Can also be used for white cheese when a firm texture is required.
KASHKAVAL BACHET OF 20 UA BATCH 2000TS BET BEFORE MARKET  BET	KASHKAVAL	Streptococcus thermophilus, Lactobacillus bulgaricus	for stretched kashkaval and pizza cheese (pasta filata).

#### **BIO-PROTECTION**

	NAME	COMPOSITION	CHARACTERISTICS
BIO-PROTECT BACHT OF 20 UA BUTS-1 COUNTY BUT	BIO-PROTECT	Lactobacillus rhamnosus, Lactobacillus plantarum	Against contaminants such as yeasts and molds. Recommended in yoghurts and sour cream.
BIO-PROTECT FLAV  BACHET OF 90 UA  BACHET SHOWS SHOW  BENCH EPPRITSE IN  FRANCH EPPRIT	BIO-PROTECT FLAV	Lactobacillus rhamnosus, Lactobacillus plantarum	Against contaminants such as yeasts and molds. Recommended in cream (where it brings freshness) and white cheese such as feta.