

LES LABORATOIRES FRANÇAIS™




Catalogue 2024

**French Expertise in
Starter Cultures**




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SET YOGHURT AND CURD

	NAME	COMPOSITION	CHARACTERISTICS
	THICK YOGHURT	Streptococcus thermophilus, Lactobacillus bulgaricus	for set yoghurt with firm texture and mild taste. Incubation time: 5 hours.
	THICK YOGHURT 2	Streptococcus thermophilus, Lactobacillus bulgaricus	rotation culture of THICK YOGHURT.
	THICK YOGHURT TGV	Streptococcus thermophilus, Lactobacillus bulgaricus	for set yoghurt with firm texture. Very fast incubation (4 hours).




SET YOGHURT AND CURD

	NAME	COMPOSITION	CHARACTERISTICS
	THICK YOGHURT HT	Streptococcus thermophilus, Lactobacillus bulgaricus	for set yoghurt with firm texture and mild and creamy taste. Recommended for Greek yoghurt.
	THICK YOGHURT PROBIO	Streptococcus 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	Streptococcus thermophilus, Lactobacillus bulgaricus	for set with firm texture and sour taste.



SET YOGHURT AND CURD

	NAME	COMPOSITION	CHARACTERISTICS
	TURKISH SET YOGHURT 2	Streptococcus thermophilus, Lactobacillus bulgaricus	rotation culture of TURKISH SET YOGHURT.
	DOOGH	Streptococcus thermophilus, Lactobacillus bulgaricus	for set yoghurt with firm texture and very sour taste.
	DOOGH 2	Streptococcus thermophilus, Lactobacillus bulgaricus	rotation culture of DOOGH.




SET YOGHURT AND CURD

	NAME	COMPOSITION	CHARACTERISTICS
	BALADI	Streptococcus thermophilus, Lactobacillus bulgaricus	for set yoghurt with firm texture and extra sour taste.
	CURD 1	Streptococcus thermophilus	for Indian curd (grainy and breakable texture).
	CURD 3	Streptococcus thermophilus	for Indian curd (grainy and breakable texture). Faster incubation than CURD 1.




SET YOGHURT AND CURD

	NAME	COMPOSITION	CHARACTERISTICS
	CURD 5	Streptococcus thermophilus	for Indian curd (grainy and breakable texture). Improved whey retention.
	CURD 7	Streptococcus thermophilus, Lactobacillus lactis biovar diacetylactis	for Indian curd (grainy and breakable texture). With mild taste.




STIRRED AND DRINKING YOGHURT

	NAME	COMPOSITION	CHARACTERISTICS
	STIRRED YOGHURT	Streptococcus thermophilus, Lactobacillus bulgaricus	for stirred and drinking yoghurt with mild taste.
	STIRRED YOGHURT 2	Streptococcus thermophilus, Lactobacillus bulgaricus	rotation culture of STIRRED YOGHURT.
	STIRRED YOGHURT TGV 1	Streptococcus thermophilus, Lactobacillus bulgaricus	for stirred yoghurt and drinking yoghurt. Very fast incubation (4 hours).


STIRRED AND DRINKING YOGHURT

	NAME	COMPOSITION	CHARACTERISTICS
	STIRRED YOGHURT TGV 3	Streptococcus thermophilus, Lactobacillus bulgaricus	rotation culture of STIRRED YOGHURT TGV 1.
	STIRRED YOGHURT HT	Streptococcus thermophilus, Lactobacillus bulgaricus	for stirred and drinking yoghurt with mild taste with very low post-acidification.
	STIRRED YOGHURT PROBIO	Streptococcus 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	Streptococcus thermophilus, Lactobacillus bulgaricus	for Turkish-type ayran drink.
	AYRAN 2	Streptococcus thermophilus, Lactobacillus bulgaricus	rotation culture of AYRAN.
	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	<p>Lactobacillus lactis subsp. lactis, Lactobacillus lactis subsp. cremoris, Lactobacillus lactis biovar diacetylactis, Streptococcus thermophilus, Lactobacillus rhamnosus</p>	for smetana, i.e. Russian sour cream with smooth and creamy taste.



CHEESE

	NAME	COMPOSITION	CHARACTERISTICS
	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	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	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	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	Streptococcus thermophilus, Lactobacillus bulgaricus	for stretched kashkaval and pizza cheese (pasta filata).

BIO-PROTECTION

	NAME	COMPOSITION	CHARACTERISTICS
	BIO-PROTECT	Lactobacillus rhamnosus, Lactobacillus plantarum	Against contaminants such as yeasts and molds. Recommended in yoghurts and sour cream.
	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.