

**NEW**

# Y@ggets™

## Yogurt taste markers

new sensations  
for your innovations

✓ low fat  
✓ no added sugar



each of  
you is *Unique*

# **EPI**

INGREDIENTS

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ZI de l'Hermitage - BP 108 44153 - ANCENIS CEDEX  
Tel. 33 (0)251 142 765 - Fax 33 (0)251 142 482



## Definition :

Yoggets are tiny balls obtained from our yogurt powder.

## Advantages :



- Provides yoghurt lactic bacteria : *Streptococcus thermophilus* and *Lactobacillus bulgaricus*,
- Sufficient living lactic bacteria to keep the denomination of yoghurt,
- Without added sugar and fat,
- It keeps its original form in your applications.

### Nutritional benefit :

**12.5 g yoggets = same lactic bacteria content than a plain yoghurt**

## Main applications and advantages of use :

Yogurt sourness and flavour, in the form of markers, these nuggets add new sensations to your products. Yoggets has undergone extensive testing in our application laboratory and was selected after many taste tests :

- Inclusions in chocolate tablets and bars,
- Yogurt balls in breakfast cereals,
- Taboulé with yogurt, composed salads,
- Markers in ice creams,
- Fun dessert creams, ...



## OUR USUAL PACKAGING : 25 Kg cardboard boxes

Imagine your own packaging solutions :

- sachets for chocolate or pastry making artisan,
- dredgers,
- mini individual doses for mixes salads.