

# SKYR

**4**PRE  
MI+  
UM  
Taste of excellence

## MEETING THE MODERN SKYR

### Heritage of Skyr

Skyr originally is a fresh cheese, produced in Iceland for more than 1000 years. Skyr has a smooth, rich and silky texture with a high level of protein (11%-12%), low level of fats (0.1-0.2%) and sugars (3%). Skyr is the ideal food for the needs of modern consumers who want high protein diet, with few carbohydrates and good taste. Commonly eaten for breakfast, thanks to its various properties it is particularly healthy.

Nordic settlers arrived in Iceland and began making skyr. In the past skyr was made using back slopping skyr from the day before as a starter culture (undefined culture). During this period, a traditional Icelandic dairy expert worked at Akureyri, producing skyr. The dairy expert took a fresh skyr-sample directly from the production and put it into his freezer for possible later use. Around this time, skyr was not made by the original undefined culture anymore, but with a milder defined culture.



### A modern Skyr

The traditional Icelandic dairy expert decided to produce a modern version of skyr based on the old traditional undefined skyr culture, combined with PrtS+ *Streptococcus thermophilus*, to obtain a very mild yogurt flavour and a low post-acidification product.

Our research and development has created ad-hoc recipes for skyr products, obtaining the taste and the better shelf life that nowadays consumers demand.



## OUR PRODUCT RANGE

Our 4Premium+ SKYR+ represents modern defined Icelandic yogurt starter cultures. It contains selected Lactic Acid Bacteria from Sacco's collection to make a mild yogurt that meet today's market demand.

### TECHNICAL INFORMATIONS

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<b>Culture</b>	Lyofast Y CE 438 A	Lyofast Y CE 128 A
<b>Description</b>	Those blends consists of specifically selected strains of <i>Streptococcus thermophilus</i> producing EPS and low content of <i>Lactobacillus delbrueckii</i> ssp. <i>bulgaricus</i> .	
<b>Product</b>	Stirred yogurt Skyr	Set yogurt Drink yogurt Strained yogurt Skyr
<b>Texture</b>	High EPS production	Low EPS production
<b>Application</b>	Sprinkle the culture powder directly into process milk under aseptic conditions ensuring that the culture is well dispersed by gentle stirring. The following may be used as inoculation guidelines: <b>2.0 - 5.0 UC/100L*</b> <span style="float: right;">*depending on the protein percentage</span>	
<b>Culture information</b>	Data are obtained under standardised laboratory conditions, and consequently, should be considered as guidelines: <b>Optimal temperature for growth</b> <span style="float: right;"><b>43°C</b></span> <b>Acidification capability</b> <span style="float: right;"><b>pH 4.1</b></span>	
<b>Package data</b>	The freeze-dried culture is packed in waterproof and airproof aluminium pouches. The packaging material is food grade.	
<b>Shelf life</b>	18 months when stored below -17°C.	

#### References

shorturl.at/ixIT2; <https://en.wikipedia.org/wiki/Filmj%C3%B6lk>; <https://focusonfoodsafety.wordpress.com/2019/04/16/filmjokls-health-benefits/>; <http://www.milkingredients.ca/index-eng>.  
[1]Wang K. et.al. Effects of ingesting Lactobacillus and Bifidobacterium containing yogurt in subjects with colonized Helicobacter pylori Am J Clin Nutr 2004; 80:737– 41. php?id=180