



## JUPITOR GLASS WORKS

Starter Cultures For Dahi / Yogurt  
Cream & Cheese

**EKOMILK**



***Starter Culture***  
for Milk Products



The product does not contain GMO



**Benny Impex®**  
where dreams lead to innovations



In technical collaboration with  
**EON TRADING INC**  
INC, Bulgaria



## Starter Cultures For Dahi / Yogurt Cream & Cheese



### INTRODUCING

Starter Cultures For

- Dahi / Yogurt
- Cream
- Cheese

Made From Pure Bulgarian Strains of

- LACTOBACILLUS BULGARICUS
- STREPTOCOCCUS THERMOPHILUS

The Bulgarian Lactobacillus is renowned worldwide to boost good health and long life. The Probiotic therapeutic and prophylactic characteristics of the strains of Lactobacillus included in this Starter Culture are established and recognized by many prestigious Medical Institutions. Their Antimicrobial activities help in recovering the balance in the digestive tract ecosystem. They help in natural biodegradation of Cholesterol, remove Toxins from the body, strengthen the immune system and prevent formation of tumors.

Yoghurt		
Starter Culture for Standart Yoghurt	<b>Slight acid flavor and high density Traditional Bulgarian yoghurt with gentle</b>	Streptococcus Thermophilus Lactobacillus delbrueckii subsp. Bulgaricus
Starter Culture for Traditional Yoghurt	<b>taste and distinctive lactic acid flavor with rich and gentle sweet cream taste,</b>	Streptococcus Thermophilus Lactobacillus delbrueckii subsp. Bulgaricus
Starter Culture for Yoghurt with Cream	<b>slightly acid flavor and high density</b>	Streptococcus Thermophilus Lactobacillus delbrueckii subsp. Bulgaricus Lactococcus Lactis subsp. Cremoris
Cream		
Starter culture for Cream		Lactococcus Lactis subsp. Lactis Lactococcus Lactis subsp. Cremoris Leuconostoc Mesenteroides subsp. Cremoris Lactococcus Lactis subsp. LactisBiovar. Diacylactis
Cheese		
Starter Culture for Soft Cheese	<b>For Production of semi hard Cheese under BG standard</b>	Lactococcus Lactis subsp. Lactis Lactobacoccus Casei, Lactobacillus Bulgaricus Streptococcus Thermophilus
Starter Culture for White Brined cheese	<b>for production of soft cheese (Italian type): cottage</b>	Lactobacoccus Casei, Lactobacillus Bulgaricus Lactococcus Lactis subsp. Lactis Streptococcus Thermophilus
Starter Culture for Yellow cheese	<b>for production of hard type cheese</b>	Streptococcus Thermophilus Lactococcus Lactis subsp. Lactis Lactobacillus Helveticus



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