

**Additional file 2** Protocol for the production of fermented milk from the seed culture.

Front and backside of the sachets designed for African dairy producers. The protocol on the backside indicates two rounds of fermentation: round 1 from the dried bacterial powder (1gram per liter) to fermented milk; round 2 from 1 liter fermented milk to 50-100 liter fermented milk.



**Yoba**  
for Life

*Tasty Today,  
Healthy Tomorrow*

Contributes to a balanced microflora


**1 GRAM OF YOBA® STARTER CULTURE**

[www.yoba4life.com](http://www.yoba4life.com)


Best before end: see the side of the sachet.

## MAKE YOBA® DRINK FROM 1 LITER OF MILK


**Step 1.** Pasteurise the milk at 85°C for 15 minutes.




**Step 2.** Cool to 45°C.



**Step 3.** Fill a clean thermoscan with 1 liter pasteurised milk and add 1 gram Yoba® starter. Then mix.




**Step 4.** Wait 12 hours (overnight).



**Step 5.** When pH ≤ 4.3, cool down and drink.

**OR** Use for 50 liter more.



PASTEURISED MILK (SEE STEP 1 & 2) & 12h (REPEAT STEP 4)