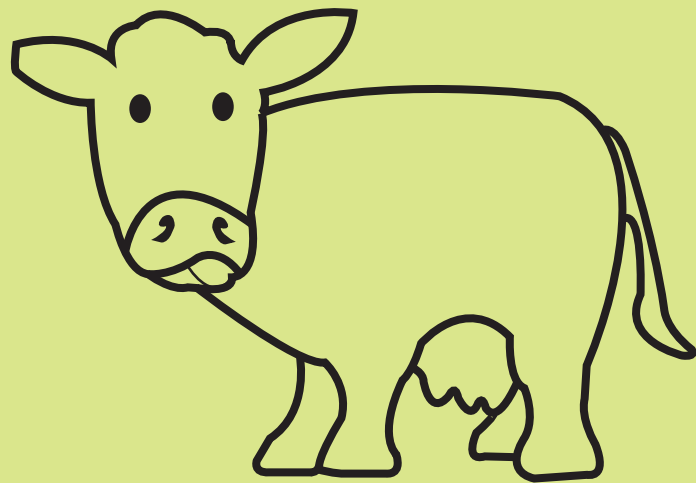


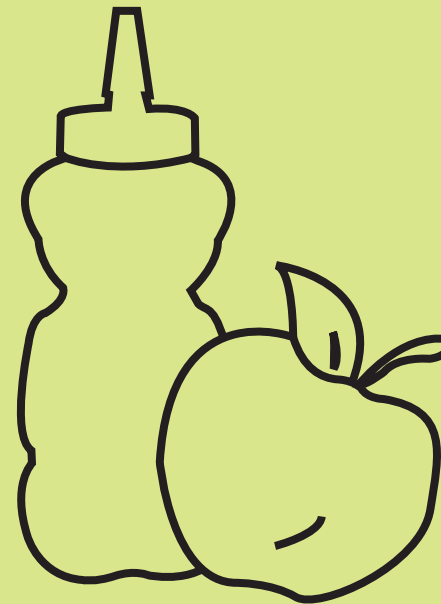
Yogurt cultures ferment lactose to create lactic acid. The acid works on milk protein to give the yogurt its characteristic texture and tang.



Worldwide, cow's milk is most commonly used to make yogurt.



It's then packaged in clear tubs so you can see for yourself the lusciousness of what you're about to enjoy.



Noosa yogurt is made in small batches, set, then infused with honey and combined with peach, blueberry, or raspberry puree.

