1.0 PURPOSE

To establish fixed procedures to be followed during the yogurt making process for strained Greek-style yogurt in at _______________. A strict record of all proceedings shall be made so that food safety/quality issues might be addressed.

2.0 SCOPE

This SOP applies to the production of strained Greek-style yogurt produced at _______________ and all employees that are involved in the production of this yogurt.

3.0 SAFETY & ENVIRONMENTAL CONSIDERATIONS

When working around hot water or chemical cleaners, always use care and follow instructions for use.

4.0 FREQUENCY

This SOP applies anytime strained Greek-style yogurt is produced.

5.0 RESPONSIBILITY

- **TASK**
  - _______________ Staff, anyone using plant for yogurt production

- **VERIFICATION**
  - _______________ Management

- **PAPERWORK REVIEW**
  As needed to address quality or safety concerns, by appropriate managers/regulatory officials including vendor lot code keys, batch sheets, sampling records, pH/TA recording sheets, temperature recording sheets, and pasteurization records.

6.0 SUPPLIES/EQUIPMENT

6.1 Supplies

- 6.1.1 Milk
- 6.1.2 Appropriate cultures

6.2 Equipment

- 6.2.1 Yogurt vat
- 6.2.2 Strainer
- 6.2.3 Calibrated pH meter or titratable acidity meter
6.2.4 Calibrated thermometer(s)
6.2.5 Cheesecloth
6.2.6 Ladle
6.2.7 Packaging (Manufactured by ____________)

7.0 PROCEDURE

7.1 Yogurt making preparation

7.1.1 In a clean and properly sanitized vat, add pasteurized milk volume. Take initial pH reading and record it.

7.1.2 Cool milk to 98-102°F/37-39°C from pasteurization temperature.

7.2 Inoculation

7.2.1 Record lot number of cultures on the make sheet.

7.2.2 Add culture(s) at the appropriate amounts. See make sheet for standards as mathematical calculations are required based on milk volume for all ingredients. Cultures are added at a rate of _______gr/_______ gallons of milk and ______gr/______gallons.

7.2.3 pH measurements must be taken at the intervals specified in the make sheet and recorded to ensure the culture is functioning and there is an increase in acidity. Record this reading on the make sheet.

7.3 Fermentation

7.3.1 Ferment at 98-102°F/37-39°C until pH reaches 4.65, typically 5-6 hours.

7.4 Straining

7.4.1 When the solids concentration reaches 15.3-15.5%, cool to 40°F/4.4°C.

7.4.2 Place yogurt in strainer lined with cheesecloth.

7.4.3 Drain until desired consistency is reached.

7.4.4 Dispose of excess whey in an approved manner.

7.4.5 Remove samples for regulatory authority and quality testing. Record sample size and label appropriately.

7.5 Packaging and Distribution

7.5.1 Pack in consumer-use packaging.

7.5.2 Hold and ship at <45°F/7.2°C.
8.0 ATTACHMENT/DOCUMENTATION

Yogurt Make Sheet, Pasteurization Records, Lot Numbers for any products used during processing, pH recording sheet

9.0 SIGNATURES AND APPROVALS

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