Flow Diagram: Strained Greek-style Yogurt

1. Raw milk receiving
2. Refrigerated storage at 4-8°C
3. Preheat milk to 14°F (5°C)
4. Separation
5. Homogenization
6. Pasteurization (390°F for 15 sec)
7. Hold for 7 minutes
8. Cool to 94-102°F (35-39°C)
9. Inoculation
10. Incubation at 94-102°F (35-39°C) until pH reaches 4.55 (5-6 hours)
11. Reheat storage (+158°F)
12. Cultures
13. Incubate at 94-102°F (35-39°C)
14. Cool to 40-42°F (4-5°C)
15. Place yogurt in sterilized mold with cheesecloth
16. Drain until desired consistency is reached
17. Dispose of excess whey in an approved manner
18. Remove samples for regulatory authority and quality testing
19. Pasteurized storage at 40°F (4°C)
20. Product distribution
21. Packaging
22. Cool storage at 40°F (4°C)