

دوغ گازدار

Ayran/Doogh

Lightfood LTD produces Ayran/Doogh in an ecologically clean area of Estonia. The local enterprise boasts dairy product-making traditions dating back to 1911.



AKTYV
Lactobacillus bulgaricus



Active bacteria

Ayran/Doogh contains the active soured-milk *Lactobacillus bulgaricus* bacteria ensuring a very high level of biochemical activity in the product. A special technology was developed to strengthen this activity with the corresponding health-improving effect. During ripening, conditions are created for bacteria activation, resulting in fermentation and emission of gas. It is this natural gas content that makes Ayran/Doogh special in comparison to any classic soured milk beverage.

Shelf life 365 days

Ayran/Doogh is produced without any preservatives.

Acid bacteria synthesizes natural antioxidants that ensure the product's biological activeness without any chemical additives for the whole duration of the shelf life period.

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Naturally carbonated drink.

The drink is similar
to Iranian Doogh and
Armenian Tan or
Indian Chaaz.

Ayran/Doogh

100 g of product includes
on average:

energy: 82 kJ / 20 kcal
fats: 1,0 g
saturated fat 0,7 g
carbohydrates: 1,6 g
sugars 1,1 g
proteins: 1,1 g
salt: 0,8 g



Ingredients: water, whole milk powder, salt, starter (includes lactic acid bacteria *Streptococcus thermophilus*).

Ayran/Doogh with natural extract of mint

100 g of product includes
on average:

energy: 82 kJ / 20 kcal
fats: 1,0 g
saturated fat 0,7 g
carbohydrates: 1,6 g
sugars 1,1 g
proteins: 1,1 g
salt: 0,8 g



Ingredients: water, whole milk powder, salt, starter (includes lactic acid bacteria *Streptococcus thermophilus*), natural mint fragrance and flavour.

ISO 22000

BUREAU VERITAS
Certification



Lightfood OÜ

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