

Yogurt Maker & Probiotics

essens colostrum

ESSENS Yogurt Maker

Minimal costs, easy preparation of live yogurt, easy maintenance of yogurt maker.

ESSENS Yogurt Maker is characterized by an extremely simple operation without any setting, control or supervision. Yogurt Maker uses an intelligent self – regulating PTC heater that guarantees the highest safety and at the same time most efficient operation. Yogurt Maker is produced in compliance with the norms of European Union. All used materials are stable and the yogurt container is made of high quality food grade stainless steel.

Basic properties and characteristics:

- 20W power saving
- self regulating PTC heater
- quality stainless steel container for yogurt preparation equipped with a separate plastic lid. Total volume of

the container 1.5 I (with a reserve for easy mixing of probiotic mixture in 1 I of milk)

- clean design without complicated controls - smooth surface for easy maintenance
- clear plastic lid allows you to monitor the process of yogurt preparation
- indicator light (indicating ON state)

Dimensions: diameter 214 mm, height 145 mm (packaging size: 223x223x242 mm)

Weight: 0.91kg (packaging weight 1.05 kg) Manual in your language is included in the package.



ESSENS Colostrum Probiotics

Really HEALTHY YOGURT

ESSENS Colostrum Probiotics food supplement contains four chosen probiotic cultures — strains of microorganisms with beneficial effects, probiotic inulin and colostrum, which is the source of active antibodies. The package is intended for individual preparation of "live" home yogurts of high quality.

- * PROBIOTICS = living organisms, that help to keep the balance of the intestinal microbial flora
- ** PREBIOTICS = energy source for "yogurt" microorganisms and symbiotic intestinal bacteria

Yogurt made of probiotics/prebiotics ESSENS mixture belongs among so-called "functional foods". That means foods created from naturally occurring ingredients that beside their nutritional value have also good effect for the health of the consumer.





Colostrum Probiotics | 21 €

Package Contents: 6 pieces of sachets / 10 g of mixture per sachet

Enriched by Colostrum ESSENS

By combining ESSENS Colostrum Probiotics, enriched by colostrum and ESSENS Yogurt Maker you will get a unique opportunity to create a truly healthy bioactive yogurt in highest possible quality, which naturally contributes an ideal manner and without additional chemicals to restore the internal metabolic balance and increase the immune system.

YOGURT PRODUCTION

We need only 1 I (the best full fat) milk, 1 sachet of ESSENS Colostrum Probiotics and ESSENS Yogurt Maker. Prepairing period is 8 hours by the temperature 43°C

Yogurt preparation:

- mix one sachet of ESSENS Colostrum Probiotics with 1l of fresh milk, heated to room's temperature
- close the container with it's cover and insert in the main part of the yogurt maker. Plug the cable to electric socket
- the process of producing yogurt in ESSENS Yogurt Maker will start automatically. After 8 hours unplug the yogurt maker
- if you let the yogurt mixture to mature longer, the yogurt will be thicker and sourer. We don't recommend the yogurt mixture to mature longer than 12 hours.

Why you should have the yogurt from us? It is a bioactive yogurt of the highest possible quality. Yogurt is produced without any preservatives, sweeteners and other chemical ingredients. It contains a hundred times more of living bacteria than commercially sold yogurts. Benefits of ESSENS live yogurt Probiotic mixture is used to supply lactic acid bacteria into the digestive tract, helps to regulate intestinal microbial flora, to improve and regulate digestion, to inhibit the growth of harmful substances and contributes to protecting the mucous membrane of the stomach and intestines. It's action helps to increase the body's resistance against potential infections and helps the overall strengthening of the immune system. ESSENS Colostrum Probiotics also help to reduce cholesterol level, it also contributes to the natural protection against diarrhea, veast infections, helps the body to regulate blood sugar levels, it can promote calcium absorption and reduces the symptoms of lactose intolerance. Colostrum contained in the probiotic ESSENS mixture helps to support the immune system, regulate digestion and has anti - inflammatory effect.

