



# Mejeriet

Delicious Dairy product turn milk into money.

**InventAgri, Italy**  
Our main supplier of Small-scale,  
but sophisticated Dairy equipment.  
[www.inventagri.com](http://www.inventagri.com)

## 15.02 Ingredients

There are countless options available when it comes to colours, flavours and fruit jam for dairy products. Here are just a few of them.

1. Strawberry is a classic fruit or flavour used in various dairy products, including yoghurts, ice creams, milkshakes, and flavoured milk.
2. Blueberries create a fruity and tangy flavour in dairy products like yoghurts, smoothies, and ice creams.
3. The raspberry flavour adds a sweet and slightly tart taste to dairy products such as yoghurts, frozen yoghurts, and milkshakes.
4. Mango provides an exotic taste in yoghurt, smoothies, and ice creams. It lends a sweet and vibrant flavour to the dairy products.
5. The banana fruit or flavour is commonly used in milkshakes, yoghurts, and smoothies to create a creamy and fruity profile.
6. The peach melba fruit or flavour is used in yoghurts, frozen yoghurts, and ice creams to provide a sweet and juicy taste.
7. Pineapple fruit or flavour is popular in dairy products like yoghurts and smoothies, adding a tropical and refreshing twist.
8. The cherry fruits or flavour is used in various dairy products, such as yoghurts, ice creams, and milkshakes, to provide a fruity and slightly tart taste.

Conclusion: Dairy products can be mixed with almost any combination of fruit, coffee, and chocolate to create your unique signature profiles.

Mejeriets setup is, for now, not for consumable supply, but we are pleased to supply know-how and addresses.

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