Day 1: Starter Culture

1. Quality Check

Let the lactometer float on the milk. Surface of milk should meet between readings 28-30 on lactometer.

2. Purifying of Milk

Pour 1L of milk at 85°C / 185°F for 15 minutes. Let it cool down to 45°C / 113°F.

3. Mix with FITI sachet

Wrap with blanket to keep warm for 12 Hours.

4. Storage