ROICHEN

MINEW Yogurt Maker & Greek Yogurt

Home made

Lukt Yogurt



Received numerous product awards such as Germany's Red Dot Design, IF Design, and Japan's Good Design Award, which are world-class design awards ROICHEN, a world-recognized company for product quality & design









Consumer's Choice Kitchen Appliances/Household Items Awarded Grand Prize for 12 consecutive years from 2011 to 2022







MINEW YOGURT MAKER



MINEW Yogurt Maker



maker composition





ROICHED MINEW YOGURT MAKER

HOW TO MAKE YOGURT?





Pour 150ml drinking yogurt in 1000ml Milk carton



Mix it well



Put insulation frame in the body, and place milk carton, pour hot water to ¼ level of the body



Close the lid, place 8 to 10 hours in room temperature (if milk is 500ml, place 5 hours)



Done!



Keep in refrigerator



ROICHED MINEW YOGURT MAKER

HOW TO MAKE YOGURT?

Using fermentation container



Pour 150ml drinking yogurt in 900ml Milk, to the fermentation container



Mix it well



Put fermentation container into the body, pour hot water to ¾ level



Close the lid, place 8 to 10 hours in room temperature (if milk is 500ml, place 5 hours)



Done!



Keep in refrigerator



1. Yogurt maker with a milk bottle design that everyone will love

Use of double case and high-density insulation to maintain temperature during natural fermentation time.

2. Yogurt fermentation made easier than before.

It can be fermented directly into the milk carton without having to transfer it separately.

3. Safe double-boil steam circulation fermentation without electricity

Natural cultivation of healthy and fresh lactic acid bacteria without destruction of lactic acid bacteria by double-boil steam circulation method.

4. 100% made in KOREA

100% made in KOREA raw materials (main raw materials produced by GS Caltex and LG Chemical)

5. SGS Conformity Certification - the world's leading inspection and verification testing organization

BPA free, no substances harmful to the human body were detected in the heavy metal dissolution test.





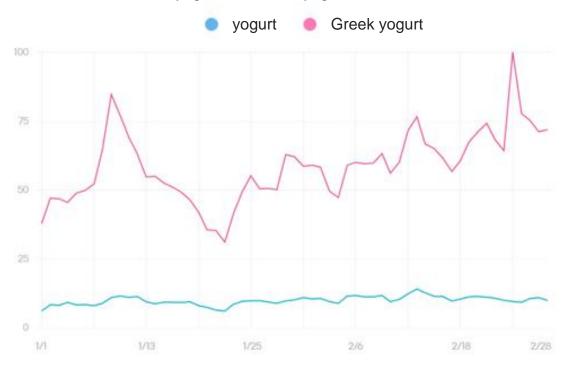






2023' IS GREEK YOGURT VOGUE

Comparison of search volume graph for regular yogurt and Greek yogurt in JAN-FEB 2023



The graph shows the relative change by adding up the number of times the search term was searched on Naver by day/week/month, respectively, and setting the highest search volume within the search period to 100

Naver: Korea's largest portal site



Greek Yogurt

one of the top 5 superfoods in the world

Greek yogurt is a yogurt made and eaten in longevity villages in the Mediterranean region of Greece. It is 1.5 times higher in protein than regular yogurt, and more than 50% lower in sugar and sodium. It is a healthier food because only raw milk is concentrated.







HOW TO



pour yogurt

whey seperate

Homemade Greek Yogurt in One Day





Greek yogurt is ready after 24 hours of pouring yogurt



Step 01. Pour the yogurt (MAXIMUM 1.8L)



Step 02. Close the lid



Step 03. Put in the refrigerator 24 hours to separate the whey



Step 04. Super easy, DONE



MORE THICKER!

To making more thicker yogurt!



Pour the yogurt Step 01. (MAXIMUM 1.8L)



Step 02. Close the lid



Step 03. Put in the refrigerator

under 1.2L: 12~15 hours under 1.5L: 15~20 hours maximum 1.8L: 24 hours



Step 04. Open the lid and place pressure plate



Step 05. Put the spring on the rounded groove



Step 06. Close the lid



Step 07. Put in the refrigerator Step 08. More thicker , DONE! 5~10 hours





Why is Greek yogurt so popular?

The answer is simple. It is **healthier** than plain yogurt.

- 1.5X higher protein than regular yogurt
- Sodium reduced by more than 60%
- Mhey is drained and concentrated milk
- **Essential item for dieters looking for something high in protein**





Reasons to make it at home



500g of commercial Greek yogurt is about \$10 – so expensive!



The expiration date is short, so need to order often or throw away the leftovers



Want to protect the environment, but the plastic waste that comes after buying and eating one bottle





The whey separation filter is made of POSCO SS304, hygienic.

SS304 is a material often used in high-end cooking utensils such as cooking pots and frying pans.

Greek yogurt with a thicker texture with spring

You can easily make and eat Greek yogurt at home with the POSCO SS304 whey separation filter and internal spring (SS304), rather than making Greek yogurt with heavy objects such as electricity or cotton cloth.

*Nylon filters on the market are a type of plastic that is closer to clothing materials than kitchen utensils. The more plastic is used, the more food continuously penetrates, resulting in mold or bacteria that are invisible to the naked eye, such as discoloration and odor.



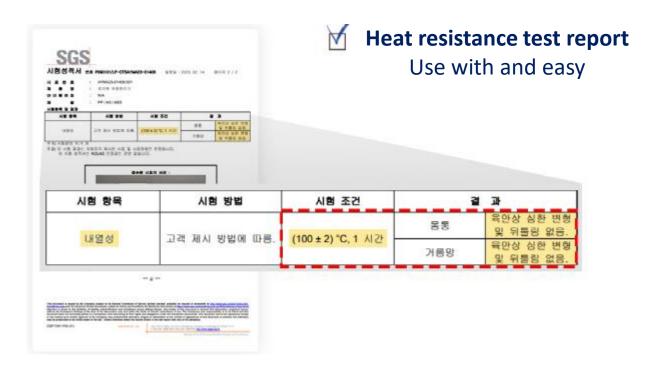




Complete separation, easy cleaning
Durability that does not break even in strong water

Can be easily washed under running water
Complete cleaning is possible with a structure in which the main body, lid, filter, pressure plate, and spring are all separated

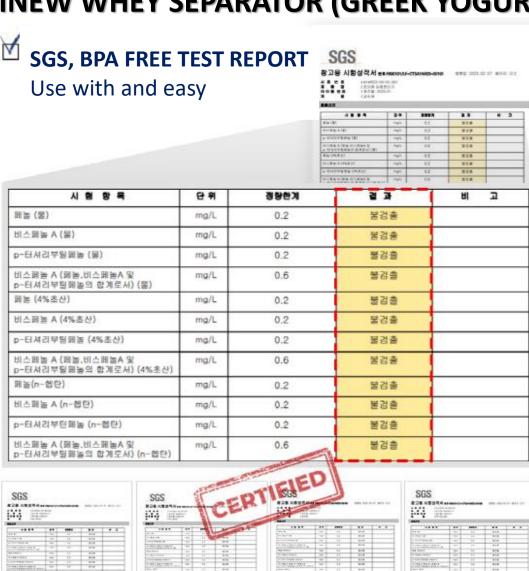




Passed the 100°C heat resistance test

Dishwasher, boiling water sterilization possible (except body)









Q: By the way, why do we need a ROICHEN MINUE WHEY SEPARATOR when making Greek yogurt?

A: If you don't have a ROICHEN MINUE WHEY SEPARATOR, you have to make it in a traditional, unhygienic way.





Residual detergent may remain, which is not good for the body when reused

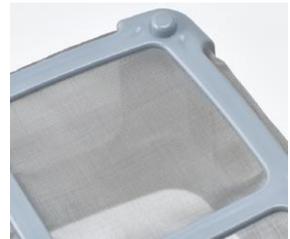


Drying cotton cloth

If not properly dried in the sun, mold and bacteria can develop.







POSCO STAINLESS STEEL 304 FILTER

Durability - not torn or damaged even with strong impact

Heat-resistant - Heat-resistant temperature of 400°C, sterilization in boiling water, dishwasher usable

Corrosion resistance - No fear of mold or rust due to strong corrosion resistance of stainless steel

Washing - Cool even in strong water, durable without fear of damage









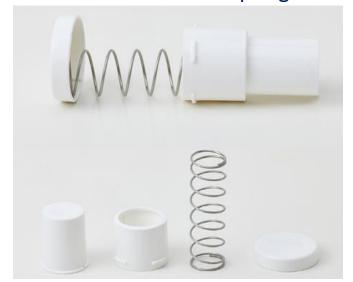
There is a rod to stably raise the spring on the pressure plate!

A spring that makes yogurt more fluffy and thicker!

Detachable structure makes cleaning easy and hygienic

spring

Upgrade 1 spring with rod











Double germ blocking effect with locking device + silicone packing



Recipe

















HOW TO USE SPRING WITH ROD



Pass ① through ② and pull down

Put a spring in it

While pressing down firmly on the lid, turn it clockwise until it clicks into place.

DONE!
To disassemble,
turn the cap
counterclockwise
(Be careful as it
may bounce)



FAQ

- Can I separate the whey immediately after making yogurt?
- When making your own homemade yogurt, set it in the refrigerator for 2-3 hours before separating the whey. Yogurt is sensitive to the environment, so it is often made thin even with small changes.
- Can't I put the spring right after pouring the yogurt?
- A little hard.

 If you put the spring right after pouring the yogurt, the yogurt is still watery and overflows to the top. It takes time to strain the whey before inserting the spring. Since the filter mesh is large and wide, whey is separated quickly just by pouring yogurt. After filtering the whey without a spring, insert a spring when it becomes a little hard.



MINEW GREEK YOGURT MAKER COMPOSITION









POSCO SS304 Whey separator filter 1.8L capacity



press plate



Spring



Silicone packing airtight lid