

ABSTRACT

An additive-free normal temperature yogurt and a preparation method therefor. A slime-producing bacterium is used as a fermentation strain, and same is used in combination with a stabilizer, such as citrus fiber, seaweed powder and glutinous rice starch. The preparation method for the additive-free normal temperature yogurt comprises: adding white granulated sugar, citrus fiber, seaweed powder and glutinous rice starch into milk at 18°C-25°C for material dissolution, performing homogenization and sterilization after the material dissolution to obtain a mixed material liquid, inoculating and fermenting the mixed material liquid to obtain fermented milk, and performing pasteurization on the fermented milk to obtain the normal temperature yogurt, wherein the citrus fiber is citrus fiber after performing freezing and grinding.

[No Figure]