Fumana ubisi, amasi okanye iyogathi ntsuku zonke

Khetha Imikhiqizo ye Dairy - ukongeza incasa kunye nezakhamzimba

Ukongeza ubisi, amasi okanye iyogathi ekutyeni kwakho kwenza ukutya kwakho kube sempilweni. Imikhiqizo yobisi ayizo phucula nje indlela oku nambitheka ngayo ukutya kwakho, kodwa ikunika izakhamzimba ezibalulelikeyo ezikunceda ukwakha umzimba owomeleleyo nosempilweni.

I-Calicum	I-protein
Idingeka ukomeleza amathambo kunye namazinyo	Yakha amathambo omeleleyo kunye nezihlunu

Izakhamzimba zizitena ezidingekayo ukuze ubenomzimba osempilweni nowomeleleyo

Icalcium kunye neprotein zezona zakhamzimba zibalulekileyo ku-dairy.

Yintoni imkhiqizo yobisi

Vele wongeze umkhiqizio wobisi

kwisidlo sakho esilandelayo ukufumana inzuzo ethe xhaxha

UBISI

Xa wenza isidudu, phungula ihafu yamanzi ugalele ubisi.

AMASI

Yongeza ubisi okanye amasi kumphokoqo wakho, isidudu okanye isiriyeli.

IYOGATHI

Iyogathi kokona kutya okumnandi ongakufaka esikhafutineni sakho.

UBISI

Ukutya isonka nebisi kuzokwenza uhluthe ixesha elide.

Ukubaluleka
kobilisa ubisi

Ubisi olubilisiwe luhlaziyekile kwaye likulungele ukusetyenziswa

Ukubilisa kusetyenziswa ngendlela ezininzi ekutyeni okwahlukeneyo. Ukubilisa ngendlela eyiyo kunciphisa intsholongwane eziyingozi ezingaba khona ekutyeni kwaye kuqinisekise ukuba ukutya kuselungelweni lokusetyenziswa.
Ibisi libiliswa ngendlela ezine ezahlukeneyo. Iphepha eliseqokobheni lebisi liyabonisa ukuba yeyiphi indlela yobilisa esetyenzisiweyo.

Jonga izindlela ezahlukeneyo zobilisa eqokobheni lobisi:

I-Pasteurisation
I-Ultra Pasteurisation
I-Ultra High Temperature
(Kungenzeka lubizwe i-UHT Milk okanye i-UHT Long Life Milk)
I-Sterilisation
(lungabizwa nange-Long Life Milk)

Ubisi oluhlaza alulunganga ←

Ubisi oluhlaza alulunganga kwaye kumele lubiliswe phambi kokuba lusetyenziswe. Ibisi oluhlaza lubisi olusetyenziswa njengokuba luphuma enkomeni. Ibisi elinjalo alikabiliswa kwaye lingaba nentsholongwane ezingaba yingozi enkulu empilweni yomntu.

Emzansi afrika akukho semthethweni ukuthengisa ubisi oluhlaza ngaphandle kokuba kuvume abasemthethweni bezempilo.

Ukugcina ubisi ekhaya

Lonke ubisi olufreshi kufuneka lugcinwe kwisibandisi (esibanda ngezinga elingaphantsi kuka 5°c). Ubisi oluhlala ixesha elide kufuneka luphathwe okwebisi olufreshi ukubanje ipakethi selivuliwe.

Kubalulekile ukusebenza ngokucocekileyo nangokuphephileyo xa ugcina ubisi lwakho. Xa ugcina ubisi lakho, sebenzisa amapheyile nezitya ezicocisekileyo (ngamanzi abilileyo zaze zomiswa ngomoya).

dairy™ 3-A-DAY NTSUKU ZONKE

Zama ukufumana imikhiqizo yobisi kathathu ngosuku

Ubisi 250ml

+

Iyogathi 200ml

+

Amasi 250ml

Umkhankaso We-Consumer Education Project Of Milk SA
Ukufumana olunye ulwazi, ndwendwela ku www.rediscoverdairy.co.za
okanye uthumele i e-mail ku • info@rediscoverdairy.co.za • (012) 991 4164

XHOSA