

Table S1: Milk formulation targets

Yogurt formulation	Fat content (% w/w)	Total solids (% w/w)	Total solids not-fat (% w/w)	Lactose content (% w/w)
YC	0	14.0	14	9.8
Y0.0	0	16.5	16.5	12.3
Y1.3	1.3	16.5	15.2	11
Y2.6	2.6	16.5	13.9	9.7
Y3.9	3.9	16.5	12.6	8.4

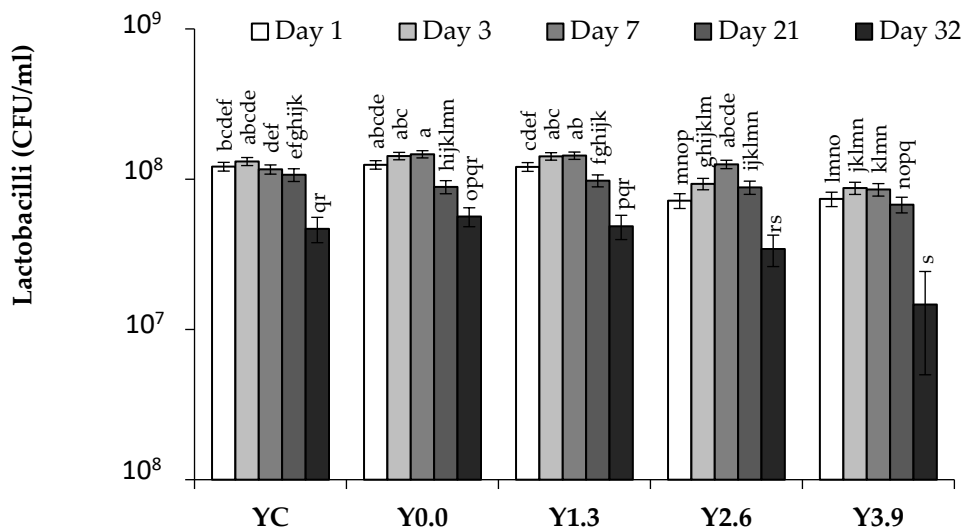


Figure S1: Lactobacilli population evolution during storage of non-fat stirred yogurt standardized at 14 % (YC) or 16.5 % (Y0.0) total solids; and for yogurt standardized at 16.5 % total solids and 1.3 % (Y1.3), 2.6 % (Y2.6), 3.9 % (Y3.9) fat content. Different letters (a, b, ..., s) indicate significative statistical differences ($P < 0.05$). Bars represent the standard error of the mean ($n=4$).

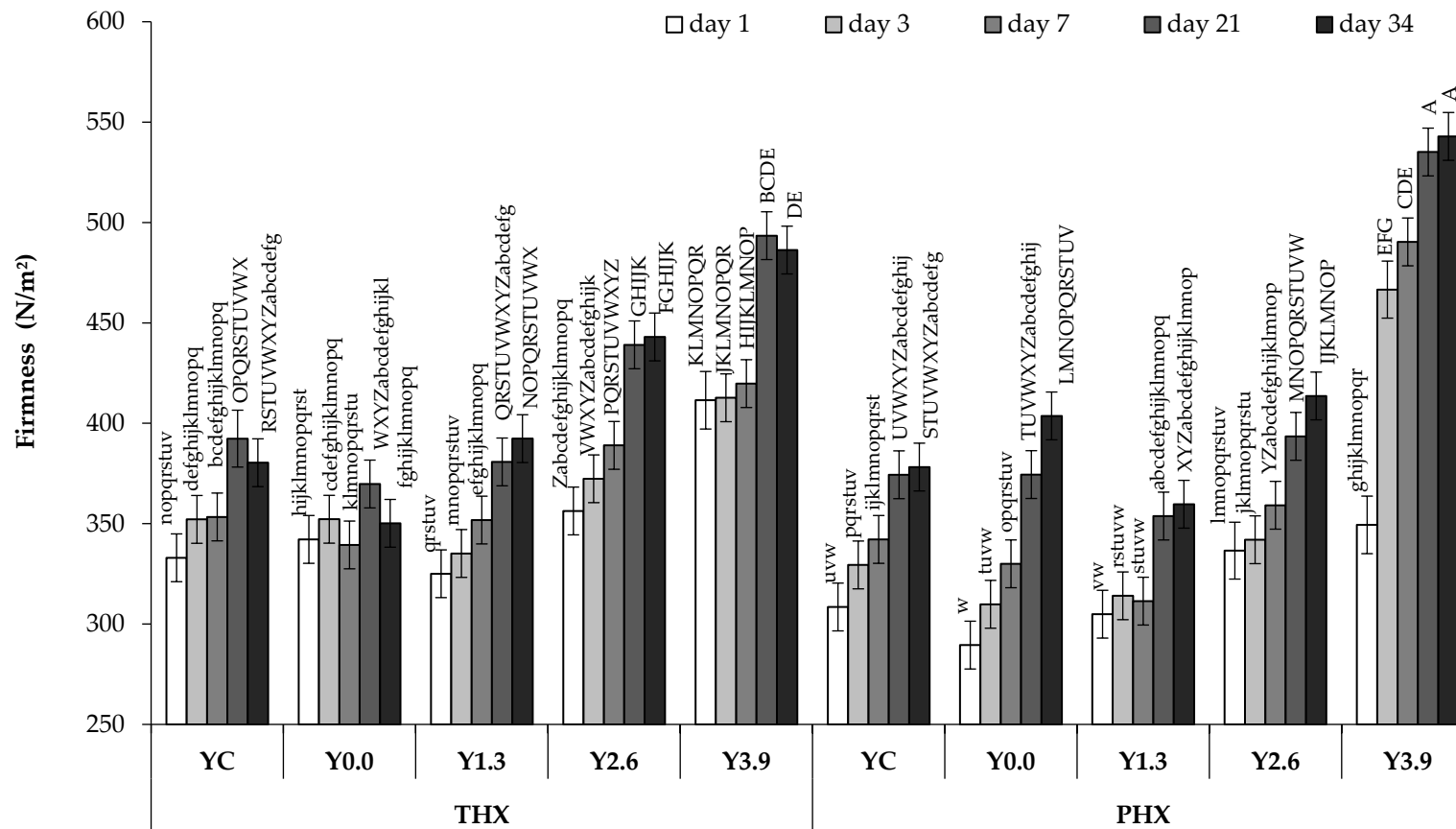


Figure S2: Stirred yogurt firmness evolution depending on storage time and standardization (non-fat stirred yogurt standardized at 14 % [YC] or 16.5 % [Y0.0] total solids; yogurt standardized at 16.5 % total solids and 1.3 % [Y1.3], 2.6 % [Y2.6], 3.9 % [Y3.9] fat content), and the cooling device used during stirring/smoothing process (tubular heat exchanger [THX], plate heat exchanger [PHX]). Different letters and a,b,...,z and A, ..., Z indicate significative statistical differences ($P < 0.05$). Bars represent the standard error to the mean ($n=4$).