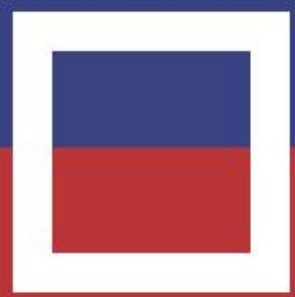




INGREDIENT OF THE MONTH



American Culinary Federation
Education Foundation

ALL ABOUT KEFIR

Kefir is a fermented milk drink that originated centuries ago in the Caucasus Mountains, where shepherds discovered that fresh milk carried in leather bags transformed into a tangy, lightly effervescent beverage when mixed with kefir grains. These “grains” resembling tiny cauliflower florets were not true grains, but a living symbiosis of bacteria and yeasts bound together in a polysaccharide matrix called kefiran.



Closely guarded as a cultural treasure, kefir remained largely confined to the Caucasus until the late 19th century, when Russian physicians promoted it for its healthful properties and began producing it commercially. From Russia, kefir spread across Europe and eventually worldwide, where it is now both an artisanal tradition and an industrial product.

Kefir grains contain dozens of bacterial and yeast strains, making kefir one of the most microbially diverse fermented foods. The grains are self-sustaining and can live indefinitely with proper care, which explains their importance in traditional food culture. Depending on fermentation practices, kefir can contain up to 1–2% alcohol, though most modern commercial varieties are below 0.5%. Different regions have also developed their own approaches to fermentation, producing variations in flavor, carbonation, and consistency.

Traditionally, kefir is made by adding grains to cow, goat, or sheep milk and fermenting at room temperature for 18–24 hours. During this time, lactose is converted into lactic acid, yeasts generate trace alcohol and carbonation, and kefiran contributes to viscosity. Once fermentation is complete, the grains are strained out and reused for the next batch. While artisanal kefir relies on this grain-based method, industrial kefir is typically made with starter cultures isolated from grains, a process that yields more consistent but less diverse microbial profiles.

HEALTHY INGREDIENT CONTRIBUTION

Kefir's rich probiotic profile and unique combination of nutrients make it one of the most beneficial cultured dairy products for overall health. Kefir contains 30+ strains of bacteria and yeasts including *Lactobacillus kefir*, *Bifidobacterium*, and *Saccharomyces kefir*.

Probiotic Effects on the body:

- **Gut Microbiota Balance:** Restores healthy intestinal flora, which supports digestion and nutrient absorption.
- **Immune Regulation:** Up to 70% of immune cells reside in the gut, and kefir's probiotics help modulate inflammatory responses.
- **Digestive Tolerance:** The fermentation process breaks down most of the lactose, making kefir easier to digest than milk, making it beneficial for lactose-intolerant individuals.
- **Reduced Gastrointestinal Issues:** Regular consumption can alleviate symptoms of IBS, diarrhea, and bloating.

Key Nutrients (Per 1 Cup):

- **Protein (20% DV) / Calcium (25-30% DV) / Vitamin B12 (20-40% DV) / Riboflavin (25%) / Vitamin D (up to 25% DV)**

Additional Health Benefits:

- **Immune Support:** Probiotics, zinc, vitamins A & D boost defense
- **Heart Health:** Potassium & probiotics help regulate blood pressure & cholesterol
- **Anti-Inflammatory / Antimicrobial:** Bioactive peptides reduce inflammation and fight harmful bacteria
- **Bone Density:** Calcium, phosphorus, and vitamin D synergy reduces osteoporosis risk



Nutritional Information/Values from [USDA FoodData Central](#)

TYPES AND VARIETIES

Kefir comes in several types and varieties, distinguished by the base ingredient, fermentation process, and regional or modern variations. Below you will find a breakdown of the main categories and what makes each one unique.

Traditional Milk Kefir:

- **Base:** Cow, goat, or sheep milk
- **Fermentation:** Kefir grains
- **Flavor & Texture:** Tangy, effervescent, creamy
- **Varieties:**
 - **Cow's Milk:** most common, balanced flavor
 - **Goat's Milk:** tangier, thinner, easier to digest
 - **Sheep's Milk:** richer, creamier, higher in fat

Non-Dairy / Plant-Based Kefir:

- **Base:** Coconut, almond, oat, soy, or cashew milk
- **Fermentation:** Adapted kefir grains or starter culture
- **Flavor & Texture:** Lighter body, tangy, mildly sweet
- **Varieties:**
 - **Coconut Kefir:** Rich, tropical flavor, good fats
 - **Oat Kefir:** Mild, smooth, good fiber content
 - **Soy Kefir:** Higher protein, neutral flavor
 - **Nut Milk Kefir:** Creamy texture, nutty undertone

Water Kefir (Tibicos):

- **Base:** Sugar water, coconut water, or fruit juice
- **Fermentation:** Water kefir grains
- **Flavor & Texture:** Light, fizzy, slightly sweet
- **Profile:**
 - Naturally dairy-free and vegan
 - Contains fewer probiotics but still beneficial
 - Easily flavored with fruits, herbs, or spices
 - Shorter fermentation time

Regional & Specialty Variants

- **Caucasian Kefir:** Original form, slightly carbonated
- **Russian Kefir:** Standard commercial style, tangy, creamy
- **Turkish Kefir:** Thinner and salted, used as a savory drink

Cultured Kefir Products:

- **Kefir Yogurt:** Thicker texture, spoonable, mildly tart
- **Kefir Cheese:** No whey, yielding a soft, tangy cheese
- **Kefir Smoothies:** Blended with fruits or honey
- **Kefir Ice Cream:** Probiotic frozen dessert variation



SELECTING AND STORING

Selecting Kefir:

- **Choose the Type:**
 - **Dairy Kefir:** Ideal if you tolerate lactose and want maximum gut health benefits
 - **Non-Dairy Kefir:** Great for plant-based diets or dairy sensitivity
 - **Water Kefir:** Best if you prefer a low-calorie probiotic beverage
- **Labeling/Packaging:**
 - **Live/Active Cultures:** Ensures probiotic benefit as some commercial versions are pasteurized after fermentation, which kills probiotics
 - **Minimal Ingredients:** Kefir should ideally contain milk and live cultures so avoid those with added thickeners, gums, or excessive sugars
 - **Fortification:** Often with vitamin D or calcium to add nutritional value and enhance benefits of non-dairy kefir varieties
 - **Container:** Choose an opaque or dark bottle as light degrades probiotics and vitamins
 - **Smell:** Should be pleasantly tangy or yeasty, not sour, rancid or cheesy



Storing Kefir:

- **Store-Bought Kefir:**
 - Refrigerate immediately at 34–40°F / 1–4°C
 - Keep tightly sealed
 - Unopened kefir can be stored for 2-4 weeks
 - Once opened, consume within 5-7 days for best taste and probiotic activity
 - Freezing will damage live cultures and alter texture
- **Homemade Kefir:**
 - After fermentation, grains should be strained and transfer the finished kefir to a sealed glass container
 - Refrigerate immediately for up to 7-10 days
 - Flavor will become tangier as fermentation continues slowly at low temperatures
- **Selecting & Storing Kefir Grains:**
 - Look for live, active grains from reputable sellers
 - Avoid dried or instant versions for long-term reuse
 - Powdered starter cultures are convenient but have less probiotic diversity
 - If used daily, kefir grains should be kept in fresh milk at room temperature
 - To store grains for longer periods, they should be refrigerated in milk or dehydrated

CULINARY USES

Kefir is an incredibly versatile ingredient in the culinary world, valued not just for its probiotic benefits but also for its tangy, creamy flavor and unique texture, making it especially popular in modern, health-conscious, and experimental kitchens.



- **Beverages:**
 - **Plain kefir:** Served chilled as a probiotic-rich, tangy beverage
 - **Smoothies:** Blended with fruits, vegetables, or nut butters for a creamy, gut-friendly smoothie
 - **Fermented cocktails:** Used as a base for low-alcohol or non-alcoholic cocktails, lending a creamy tang and fizz
 - **Lassi-style drinks:** In some recipes, kefir can replace yogurt in traditional Indian lassi drinks
- **Cooking:**
 - **Marinades:** Kefir tenderizes meat and adds a tangy depth, especially for chicken or lamb
 - **Salad dressings:** Mixed with herbs, oil, and spices as a creamy, probiotic-rich dressing
 - **Soups and sauces:** Can be stirred into creamy soups or used as a finishing element
 - **Dips:** Used like yogurt in dips such as tzatziki, ranch, or herb dips
 - **Kefir cheese (labneh-style):** Strained kefir becomes a thick, spreadable cheese with sharp flavor
 - **Fermented sauces:** Like aioli or mayonnaise infused with kefir for depth
 - **Fermentation starter:** Can kickstart ferments such as fermented vegetables or pickles
- **Baking/Sweets:**
 - **Quick breads and muffins:** Substituted for buttermilk or yogurt
 - **Pancakes and waffles:** Adds tang and tender crumb
 - **Cakes:** Provides moisture and a subtle tang that balances sweetness
 - **Sourdough starter enhancement:** Sometimes used to feed sourdough starter, boosting flavor complexity
 - **Frozen kefir or kefir ice cream:** Lower-fat alternative to traditional ice cream
 - **Popsicles:** Blended with fruits or chocolate for refreshing, gut-friendly pops

INTERESTING FACTS



- The word "kefir" is believed to come from the Turkish word "keyif" meaning "feeling good" after its ingestion
- A kefir festival is held each year in the Czech Republic to celebrate all things kefir
- In 2024, a 3,600-year-old cheese was uncovered with Tarim Basin mummies that scientists determined, using DNA analysis, was made with kefir grains
- Launched in 2025 by Lifeway Foods, kefir now has its very own "National Kefir Day" celebrated on June 18
- Even though it's traditionally made from milk, kefir is up to 99% lactose-free after fermentation
- Kefir grains can be reused indefinitely with proper care, making homemade kefir a sustainable health habit
- Kefir's good bacteria can crowd out pathogens like E. coli and Salmonella in the gut
- Some high-end kefir products can cost up to \$289 for a 64-ounce bottle, making them a luxury item in the probiotic beverage market

RECIPE

Kefir Pancakes with Berries & Honey

Yield: 4 Servings

Ingredients:

- 1 ½ cups all-purpose flour
- 2 tbsp sugar
- 1 tsp baking soda
- ½ tsp salt
- 1 ½ cups kefir, plain
- 2 large eggs
- 2 tbsp melted butter
- 1 tsp vanilla extract
- Fresh berries and honey, for topping



Directions:

1. In a large bowl, whisk together flour, sugar, baking soda, and salt.
2. In a medium bowl, mix the kefir, eggs, melted butter, and vanilla until smooth.
3. Pour the wet ingredients into dry, stirring gently until just combined, a few lumps are okay. Let the batter rest for five to ten minutes.
4. Heat a nonstick skillet over medium heat and lightly grease.
5. Pour ¼ cup batter per pancake, cooking until bubbles form on top and edges look set, about 2-3 minutes.
6. Flip and cook 1-2 minutes more.
7. Stack pancakes and drizzle with honey.
8. Top with fresh berries and serve while warm.

QUIZ



After you read through this month's Ingredient of the Month, take this quiz to test your knowledge. In order to earn continuing education hours (CEHs) from the American Culinary Federation (ACF), the test must be completed through the ACF's Online Learning Center. Seventy-five percent accuracy is required to earn one hour of continuing education credits toward professional certification.

QUIZ

Question #1

Where did kefir originate?

- A. South America
- B. India
- C. The Caucasus Mountains
- D. Eastern Europe



QUIZ

Question #2

How long does traditional kefir typically ferment?

- A. 6-12 hours
- B. 18-24 hours
- C. 2-3 days
- D. 1-2 weeks



QUIZ

Question #3

Kefir's probiotics can inhibit the body's ability to absorb nutrients.

- A. True
- B. False



QUIZ

Question #4

How much protein does one cup of kefir provide in terms of daily value (DV)?

- A. 5%
- B. 10%
- C. 15%
- D. 20%



QUIZ

Question #5

Which type of milk-based kefir has a richer, creamier texture and is higher in fat?

- A. Sheep's Milk
- B. Cow's Milk
- C. Goat's Milk
- D. Almond Milk



QUIZ

Question #6

Which kefir variant is typically used as a savory drink, often with added salt?

- A. Caucasian Kefir
- B. Russian Kefir
- C. Water Kefir
- D. Turkish Kefir



QUIZ

Question #7

Which type of kefir is ideal if you tolerate lactose and want maximum gut health benefits?

- A. Water Kefir
- B. Dairy Kefir
- C. Powdered Kefir
- D. Plant-Based Kefir



QUIZ

Question #8

What happens if you freeze kefir?

- A. It enhances the flavor
- B. It damages the cultures
- C. It extends the shelf life
- D. It turns the product gray



QUIZ

Question #9

What is the effect of using kefir in pancakes and waffles?

- A. More crispness
- B. Tender crumb
- C. Higher density
- D. Less flavor



QUIZ

Question #10

What is the origin of the word "kefir"?

- A. Greek—meaning “fermented”
- B. Arabic—meaning “milk drink”
- C. Russian—meaning “bubbly”
- D. Turkish—meaning “feeling good”



JOIN US NEXT MONTH!

Stay tuned for the next ACF Ingredient of the Month! Be sure to visit the Online Learning Center (OLC) to download a copy of each month's ingredient presentation. Don't forget to take the official IOTM quiz through the OLC to earn one hour of continuing education credits toward professional certification.

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