

RECIPE CARD

FRUITED DRINKING YOGURT

The stability that GENU® Pectin YM-FP-2100 creates in the fruit preparation carries over to the yogurt base to create a refreshing, short shelf life drinking yogurt.



INGREDIENTS

Yogurt Base, Fruit, Sugar, Pectin (Stabilizer)

ORDER OF ADDITION	FRUIT PREP INGREDIENTS	% WEIGHT
A	Fruit	50.00
	Sugar	33.90
B	GENU® Pectin YM-FP-2100	1.00
	Water	20.00
Total (allowing for evaporation)		100%

ORDER OF ADDITION	YOGURT DRINK INGREDIENTS	% WEIGHT
A	Fruit Prep	20.00
B	Yogurt Base	80.00
Total		100%

NUTRITION FACTS			
Key Attributes	Yogurt Base	Fruit Prep	Final Yogurt
Protein Content	3.35%	0.0%	3.0%
Fat Content	2.56%	0.0%	2.0%

OVERALL PROCESS NOTES:

- Prepare yogurt base using desired culture, fermentation temperature, protein and fat content, etc.
 - When the fruit prep is added to the yogurt base, GENU® Pectin YM-FP-2100 stabilizes the milk proteins and provides a stable yogurt drink with a pleasant mouthfeel.
 - The characteristics of yogurt base and fruit prep can be varied.
 - For reduced/increased protein content, pectin use level might be reduced/increased as well.
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PROCESS

Fruit Prep Process:

- Mix fruit and sugar (A) and heat to approximately 90°C (194°F) until the sugar is fully dissolved.
 - Dissolve the pectin (B) in hot water (approximately 80°C/176°F) using a high speed mixer. Mix for 5 minutes.
 - Add the pectin solution (B) to other ingredients (A) and boil for 3-5 minutes.
 - Adjust soluble solids to 40% Brix.
 - Cool the batch to approximately 40°C (104°F) and fill.
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Final Yogurt Drink Process:

- Mix yogurt and fruit preparation using a yogurt inline mixer at a back pressure of approximately 5-15 bar, depending on your desired viscosity.
- Optionally, homogenize at approximately 50 bar, which creates a more refreshing yogurt drink with a lower viscosity. If homogenization is omitted, the drink will have a thicker mouthfeel and viscosity.
- Fill containers and store cold at approximately 5°C (41°F).
- Shelf life is approximately 40 days at 5°C (41°F).



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