

## RECIPE CARD

# LOW-SUGAR MANGO AND PASSIONFRUIT DRINKING YOGURT

GENU® Texturizer YA-400 and GENU® Pectin YM-FP team together to suspend seeds and add body to this tropical take on a low-sugar, ambient drinking yogurt.

### INGREDIENTS

Pasteurized Whole Milk, Sugar, Mango Juice, Passionfruit Juice, Passionfruit Seeds, Whole Milk Powder, Heavy Cream, Flavor, Coloring, Sugar, Stevia, Cornstarch, Pectin, Polydextrose, Water



ORDER OF ADDITION	YOGURT BASE INGREDIENTS	% WEIGHT
A	Whole Milk (Pasteurized)	70.000
	Whole Milk Powder	4.000
	Water	17.234
B	Cornstarch	1.111
	GENU® Texturizer YA-400	0.333
	Polydextrose	1.600
	Stevia	0.022
C	Heavy Cream (Pasteurized, 35% Fat)	5.680
D	Yogurt Culture	0.020
	<b>Total</b>	<b>100%</b>

ORDER OF ADDITION	FRUIT PREP INGREDIENTS	% WEIGHT
A	Sugar	22.900
	Mango Juice	7.500
	Passionfruit Juice	7.500
B	Sugar	5.000
	GENU® Pectin YM-FP	2.000
C	Potassium Sorbate	0.250
	Sodium Benzoate	0.125
D	Citric Acid Solution 50%	0.150
E	Water	54.575
	<b>Total</b>	<b>100%</b>

ORDER OF ADDITION	FINAL YOGURT INGREDIENTS	%
A	Fruit Prep	10.000
B	Yogurt Base	89.936
C	Yellow Coloring	0.011
	Mango Flavor	0.038
D	Passionfruit Flavor	0.015
	<b>Total</b>	<b>100%</b>

## PROCESS

### Yogurt Base Process:

- Heat the milk and water (A) to 65°C (149°F). Hydrate and mix the whole milk powder (A) for 20 minutes.
  - Make a dry blend with powders (B), add to (A) and mix for 10 minutes to hydrate.
  - Add the milk cream (C) and mix for 5 minutes.
  - Homogenize solution in 2 steps -150/50 bar at 65°C (149°F).
  - Pasteurize mixture at 85°C (185°F) for 15 minutes.
  - Cool to 42-43°C (107.6-109.4°F) and inoculate yogurt culture (D).
  - Stop fermentation at pH 4.5-4.4 and cool.
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### Fruit Prep Process:

- Heat water (E), add sugar and pulp (A), and bring to boil.
  - Stir in dry blend of pectin and part of sugar (B) when above 90°C (194°F), using high shear until completely dissolved.
  - Keep boiling, and adjust solids to 32°Brix and add preservatives (C).
  - Add 50% citric acid solution (D) if necessary to adjust pH to 4.0-4.1.
  - Cool to 25°C (77°F).
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### Final Yogurt Process:

- Mix fruit prep (A) to yogurt base (B), mixing for 2 minutes.
  - Add flavors and coloring (C).
  - Pasteurize at 75°C (167°F) for 30 seconds with a smooth homogenization in one step (10 Bar).
  - Add sterilized passionfruit seeds directly to bottle and fill yogurt at 25°C (77°F).
  - Gently shake bottle to mix.
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NUTRITION FACTS			
Key Attributes	Yogurt Base	Fruit Prep	Final Yogurt
Protein Content	3.35%	0.0%	3.0%
Fat Content	5.56%	0.0%	5.0%



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