

## RECIPE CARD

# OAT NON-DAIRY YOGURT\* DRINK

GENU® Pectin LM-106 AS-YA and KELCOGEL® ADY Gellan Gum provide stability and good flavor release.



ORDER OF ADDITION	INGREDIENTS	% WEIGHT
A	Hydrolytic Oats Powder (Protein 23%, Fat 0%)	23.00
B	Sugar	4.00
C	GENU® Pectin LM-106 AS-YA	0.15
D	Modified Starch	1.60
E	KELCOGEL® ADY Gellan Gum	0.03
F	Agar	0.10
G	Walnut Paste (Protein 15%, Fat 60%)	4.00
H	Almond Paste (Protein 20%, Fat 50%)	4.00
I	Walnut Flavor	0.06
J	Almond Flavor	0.06
K	Water	63.05
L	Culture	200U/100L
	<b>Total</b>	<b>100%</b>

### INGREDIENTS

Water, Oats Powder, Sugar, Agar, Almond Paste + Flavor, Walnut Paste + Flavor, Modified Starch, Pectin, Gellan Gum, Culture

### PROCESS

- Add oats powder to 50-55°C (122-131°F) water with high-speed stirring. Hydrate for 15-20 minutes.
- Add stabilizer and sugar, and hydrate for 15-20 minutes.
- Add walnut and almond paste, stirring for 5 minutes.
- Heat solution to 60-65°C (140-149°F). Homogenize with pressure 200 bar in 1st stage and 20 bar in 2nd stage at 65°C (149°F).
- Pasteurize at 85°C (185°F) water bath for 10 minutes, then cool to 43°C (109.4°F).
- Add culture and incubate in 43°C (109.4°F) water bath.
- Ferment for 4-5 hours until pH is 4.5-4.6
- Using an industrial high-shear mixer, break curd at 5000 rpm for 5 minutes.
- Add flavor and stir for 5 minutes.
- Go through UHT (ultra-high temperature processing) for second pasteurization: preheat at 45-50°C (113-122°F), final heat at 75°C (167°C), holding 30 seconds and cooling to 25°C (77°F).
- Proceed with aseptic filling, keeping the temperature at 25°C (77°F).

### NUTRITION FACTS

Protein	3.70%
Fat	4.40%

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\*The standard of identity may vary in different countries.

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