

RECIPE CARD

SALTED LYCHEE YOGURT DRINK

GENU® Pectin YM-150-H helps provide the refreshing, light mouthfeel in this sweet and salty, long shelf-life yogurt drink.

INGREDIENTS

Yogurt Base, Water, Sugar, Pectin, Sodium Citrate, Citric & Lactic Acid, Lychee Juice + Flavoring, Himalayan Pink Salt, Sea Salt, Red Pigment

YOGURT BASE INGREDIENTS	%
Skim Milk Powder (33% Protein)	12.00
Glucose	3.50
Culture	20U/100L
Water	84.50
Total	100.00

Target pH: approximately 3.9

YOGURT BASE NUTRITION FACTS	
Protein Content	4.0%
Fat	0

YOGURT BASE PROCESS

- Dissolve skim milk powder into 55-60°C (131-140°F) hot water and keep mixing for 30 minutes.
- Preheat milk at 60-70°C (140-158°F), and homogenize at 20 bar for 2nd stage, and 200 bar for 1st stage.
- Pasteurize the milk at 95°C (203°F) for 5 minutes
- Cool down to fermentation temperature of approximately 37°C (98.6°F).
- Incubate with culture at 37±1°C (98.6±1°F), until pH reaches 3.9.
- Break the curd. Cool down to 10°C (50°F) and put into 4°C (39.2°F) refrigerator.



ORDER OF INGREDIENTS	FINAL YOGURT INGREDIENTS	%
A	Yogurt Base (4% Protein, 0% Fat)	10.000
B	Water	70.918
C	Sugar	8.000
D	GENU® Pectin type YM-150-H	0.350
E	Sodium Citrate	0.150
F	50% Acid Solution (Citric Acid: Lactic Acid = 1:1)	q.s.
G	Lychee Juice	10.000
H	Himalayan Pink Salt	0.050
I	Sea Salt	0.125
J	Pigment (1% Amaranthus Red Solution)	0.017
K	Lychee Flavor	0.090
	Total	100.00

Target pH: approximately 3.7

FINAL YOGURT NUTRITION FACTS	
Protein	0.4%
Fat	0

FINAL YOGURT PROCESS

- Bring yogurt base to room temperature. Homogenize at 20 bar for 2nd stage and 200 bar for 1st stage.
- Dry blend pectin and sugar, and disperse in 75°C (167°F) hot water. Mix for 20 minutes until no lumps remain, then cool to room temperature.
- Add yogurt base to pectin and sugar solution, and mix well.
- Add lychee juice and mix well.
- Add sodium citrates and salts, and mix well.
- Add flavor and water, and mix well.
- Add 50% solution of citric acid to adjust pH to 3.7. Mix for 10 minutes.
- Pass through UHT (Ultra-high temperature processing) system, and preheat at 60-70°C (140-158°F). Homogenize at 20 bar for 2nd stage and 200 bar for 1st stage. Sterilize at 121°C (250°F) for 5 seconds.
- Cold fill at 20-25°C (68-77°F).



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