

RECIPE CARD

SALTED BUTTERMILK

GENU® Pectin gives protein stability and adds mouthfeel to this traditional salted buttermilk with the saltier taste that consumers prefer.



INGREDIENTS

Yogurt Base (Toned Milk), Water, Salt, Pectin, Citric and Lactic Acid

PROCESS

To Make Yogurt Base:

- Pasteurize the milk at 95°C (203°F) for 5 minutes.
- Cool to 42°C (107.6°F).
- Inoculate with culture.
- Incubate the milk at 42°C (107.6°F), until pH reaches 4.5.
- Break the curd and store at 4°C (39.2°F) in a refrigerator.

To Make Final Product:

- Disperse pectin in 80°C (176°F) hot water using a high shear mixer to ensure no lumps.
- Mix for 15 minutes and cool down pectin solution to 40°C (104°F).
- Mix the yogurt base (B) and pectin solution (A) together, and continue mixing for 10 minutes.
- Add remaining water, mix for 5 minutes and then add salt.
- Check pH and adjust by adding 50% solution of citric and lactic acid, if necessary.
- Add water to reach the final weight of the batch.
- Preheat to 60-62°C (140-144°F) prior to homogenization at 200/50 bar.
- Pasteurize at 98°C (208.4°F) for 30 seconds.
- Aseptically pack at 25-30°C (77-86°F).

ORDER OF ADDITION	INGREDIENTS	%
A	GENU® Pectin YM SAL-200	0.35
	Water 80°C (176°F)	40
B	Yogurt Base (Toned Milk)	40
C	Salt	0.60
	Water	19.05
D	Citric and Lactic Acid Solution (50/50 W/W)	up to pH 4.1-4.2
	Total	100%

NUTRITION FACTS	
Protein	1.2%
Fat	1.2%
Salt	0.6%

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