

Fermented Products



Recipe Suggestion Palsgaard® AcidMilk 372

Product: Yoghurt drink low m.s.n.f.

Recipe:

	%
Palsgaard® AcidMilk 372	0.40
Sugar	9.00
Skim milk yoghurt, 12% m.s.	33.00
Fruit concentrate (65 brix)	5.00
Water	52.60

Adjust pH to 4.0 – 4.2 by means of citric acid.

Composition of solids:	%
Protein	1.40
Milk-solids-non-fat	3.80
P Palsgaard® AcidMilk 372	0.40
Total solids	16.00

- Procedure:**
- * Dry mix Palsgaard® AcidMilk 372 and sugar and add to the fruit and water while stirring.
 - * Heat to 65° C and cool down to 20-40° C .
 - * Add the stabilizer/fruit solution to the cold (approx. 20° C) yoghurt.
 - * Adjust pH by means of a 50% w/w citric acid solution.
 - * Homogenize at 150 kp/cm² at 20-40° C.
 - * Cool below 5° C and fill into retail packing.