

## **Fermented Products**

## Recipe Suggestion Palsgaard<sup>®</sup> AcidMilk 372



## **Product:**

Yoghurt drink low m.s.n.f.

**Recipe:** 

	%
Palsgaard <sup>®</sup> 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 <sup>®</sup> AcidMilk 372	0.40
Total solids	16.00

- Dry mix Palsgaard<sup>®</sup> AcidMilk 372 and sugar and add to the fruit and water **Procedure:** \* 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/cm<sup>2</sup> at 20-40° C.
  - \* Cool below 5° C and fill into retail packing.

Identification: YOGHURT DRINK LOW MSNF (00587201-EU-E-RS).doc

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