

Fermented Products Thermized



Recipe Suggestion Palsgaard[®] AcidMilk 372

Product: Yoghurt drink, long life.

Recipe:

	%	%
Palsgaard [®] AcidMilk 372	0.40	0.60
Sugar	9.00	9.00
Fruit concentrate, 65°Brix	5.00	5.00
Skim milk yoghurt 12% m.s.	33.00	85.40
Water	52.60	

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

Composition of solids:

	%	%
Protein	1.40	3.60
Milk-solid-non-fat	3.80	9.70
Sugar	12.00	12.00
Palsgaard [®] AcidMilk 372	0.40	0.60
Total solids	16.30	22.60

Procedure:

- * Mix Palsgaard[®] AcidMilk 372 and sugar and add to the water while stirring.
- * Heat the water phase to 65° C and cool to approx. 20° C.
- * Add the fruit concentrate to the water phase.
- * Add the stabilizer/fruit solution to the cold (approx. 20° C) yoghurt.
- * Continue stirring for approx. 20 min at slow speed.
- * Adjust the pH by means of a 50% citric acid solution.
- * Homogenization: 200 kp/cm² at 60° C
- * Pasteurization: 92° C/4 sec. in the UHT plant.
- * Cool below 25° C and fill aseptically.