

Fermented Products Thermized

Recipe Suggestion Palsgaard[®] AcidMilk 372



Product:

Recipe:

Procedure:

	%	%
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:

Yoghurt drink, long life.

	%	%
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

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.
- 200 kp/cm² at 60° C Homogenization: *
- 92° C/4 sec. in the UHT plant. Pasteurization:
- * Cool below 25° C and fill aseptically.

Identification: YOGHURT DRINK LONG LIFE (00587201-EU-E-RS).doc

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