

Fermented Products

Recipe Suggestion Palsgaard® AcidMilk 342



Product: Set yoghurt produced from recombined milk.

Recipe:

	Standard yoghurt %
Palsgaard® AcidMilk 342	0.70
Milk fat	3.50
Skim milk powder	9.00
Water	86.50

Composition of solids:

	%
Fat	3.60
Protein	3.20
Milk-solids-non-fat	8.60
Palsgaard® AcidMilk 342	0.70
Total solids	12.80

- Procedure:**
- * Add Palsgaard® AcidMilk 342 to the recombined and aged milk while stirring.
 - * Pasteurization: 92° C/5 min.
 - * Homogenization: 200 kp/cm² at 65-70° C.
 - * Cool to 42-44° C.
 - * Inoculate with the starter culture and fill into cups.
 - * Incubate at 42-44° C until the pH value is 4.6 – 4.7.
 - * Transfer the cups carefully to cold storage and cool quickly below 5° C.

It is very important that recombined milk for yoghurt is aged for at least 4 hours (preferable over night) at 5° C to obtain full hydration of the milk protein.