

Fermented Products



Recipe Suggestion Palsgaard[®] AcidMilk 316

Product: Stirred yoghurt produced from fresh milk.

Recipe:

	Standard yoghurt %	Low fat yoghurt %
Palsgaard [®] AcidMilk 316	0.80	1.20
Whole milk, 3.5% fat	99.20	
Skim milk powder		2.00
Skim milk		96.50

Composition of solids:

	%	%
Fat	3.50	0.10
Protein	3.50	4.10
Milk-solids-non-fat	8.50	10.6
Palsgaard [®] AcidMilk 316	0.80	1.20
Total solids	12.90	11.80

Procedure:

- * Add Palsgaard[®] AcidMilk 316 to the 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.
- * Incubate in tank at 42-44° C until the pH value is 4.4.
- * Stir the yoghurt until a smooth and homogenous texture is obtained.
- * Cool rapidly to approx. 25° C.
- * Alternatively mix with 10-20% fruit preparation.
- * Fill into retail containers.
- * Transfer to cold storage and cool to 5° C.

Identification: YOGHURT STIRRED FRESH MILK (00586601-EU-E-RS)

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