

## Fermented Products

## Recipe Suggestion Palsgaard® AcidMilk 306



**Product:** Stirred yoghurt produced from recombined milk.

**Recipe:**

	Standard Yoghurt %	Low fat yoghurt %
Palsgaard® AcidMilk 306	0.70	0.80
Milk fat	3.50	
Skim milk powder	9.00	11.00
Water	86.80	88.20

Composition of solids:

	%	%
Fat	3.60	0.10
Protein	3.20	3.90
Milk-solids-non-fat	8.60	10.50
Palsgaard® AcidMilk 306	0.70	0.80
Total solids	12.80	11.40

**Procedure:**

- \* Add Palsgaard® AcidMilk 306 to the recombined and aged milk while stirring.
- \* Pasteurization: 92° C/5 min.
- \* Homogenization: 200 kp/cm<sup>2</sup> at 60-70° 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 RECOMBINED MILK (00584601-EU-E-RS).doc

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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.