

Fermented Products



Recipe Suggestion Palsgaard® AcidMilk 347

Product: Stirred yoghurt produced from recombined milk.

Recipe:

	Standard Yoghurt %	Low fat yoghurt %
Palsgaard® AcidMilk 347	0.80	1.50
Milk fat	3.50	
Skim milk powder	9.00	11.00
Water	86.70	87.50

Composition of solids:

	%	%
Fat	3.60	0.10
Protein	3.20	3.90
Milk-solids-non-fat	8.60	10.50
Palsgaard® AcidMilk 347	0.80	1.50
Total solids	13.00	12.80

Procedure:

- * Add Palsgaard® AcidMilk 347 to the recombined and aged milk while stirring.
- * Pasteurization: 92° C/5 min.
- * Homogenization: 200 kp/cm² 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.

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.