

Fermented Products

Recipe Suggestion Palsgaard® AcidMilk 305



Product: Set yoghurt produced from fresh milk.

Recipe:

	Standard yoghurt %	Low fat yoghurt %
Palsgaard® AcidMilk 305	0.70	0.90
Whole milk, 3.5% fat	99.30	
Skim milk powder		2.00
Skim milk		97.10

Composition of solids:

	%	%
Fat	3.50	0.10
Protein	3.40	4.10
Milk-solids-non-fat	8.50	10.60
Palsgaard® AcidMilk 305	0.70	0.90
Total solids	12.70	11.40

Procedure:

- * Add Palsgaard® AcidMilk 305 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.
- * 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.

Identification: YOGHURT SET FRESH MILK (00580501-EU-E-RS)

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