# Fat Reduction Indulgent Greek-Style Yoghurt

IDEA	SOLUTION
Improve the nutritional profile of	An indulgent Greek-style yoghurt
an everyday dairy product	that offers a creamy texture and
consumers love.	mouthfeel.

**NOVATION® Indulge 1720** starch is a clean label co-texturiser for protein and/ or gelatine replacement in yoghurt, offering cost savings and differentiation potential for dairy manufacturers. It is particularly suitable for use in yoghurts and sour cream.

**N-DULGE® SA1** co-texturiser is a versatile and unique fat replacer. It is particularly suitable for low-fat applications and can mimic the structure and meltaway of soft fats. Due to its unique rheological and structural properties, it can enable manufacturers to develop a range of textures, from soft-set to cuttable and spreadable.

# **Greek-Style Yoghurt Recipe**

Ingredients		% as is
Fresh skimmed milk		87.08
Cream (40% fat)		8.65
Skimmed milk powder		1.00
N-DULGE® SAI		2.00
NOVATION® Indulge 1720		1.25
Culture		0.02
	Total	100.00

## **Preparation**

- 1. Blend the dry ingredients and hydrate in the milk/cream mix.
- 2. Preheat the mixture to 65°C.
- 3. Homogenise at 100/30 bar.
- 4. Heat to 95°C and hold for six minutes.
- 5. Cool to 43°C and inoculate with culture.
- 6. Stop fermentation at pH 4.5 by stirring and cooling to 20°C (final pH 4.5).
- 7. Pass the white mass through a mesh filter of 250 microns to smooth. Pour into containers.
- 8. Store refrigerated at 4°C.



### **Nutritional Information**

Nutrients per 100g

ENERGY (kJ / kcal)	312 / 74
FAT (g)	3.5
of which <b>SATURATES</b> (g	) 2.5
CARBOHYDRATE (g)	7.2
of which <b>SUGARS</b> (g)	4.5
DIETARY FIBRE (g)	0.0
PROTEIN (g)	3.5
SALT (g)	0.0 [48mg]

#### **Allergen Information**

Contains milk and products thereof.

N-DULGE® SA1 and NOVATION® Indulge 1720 contain Sulphur Dioxide (SO2), typically <10 ppm.



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