

**SPECIFICATION**  
FAT FILLED POWDER  
**Ayran Powder**

**Ayran Powder** is cream coloured powder product, with neutral taste and smell, consist of purified vegetable oils and dairy components.

**Ingredients:** vegetable fat, whey, skimmed milk powder, stabilizer, anti-caking agent, antioxidant.

**Custom code:** 21069098

**Physical – chemical and microbiological**

Fat (min)	12 %
Protein (min)	28 %
Lactose (min)	46 %
Ash (max)	8 %
Moisture (max)	4 %
Titrateable acidity (max)	0,15 %
Solubility (ml)	1,25 ml
Scorched particles	Max disc B
Bacterial count (max)	50 000 /g
Coliforms	negative in 0,1 gr
Salmonella	absent in 25 gr

No chemical additives, no neutralizers and free from antibiotics and inhibitory substances.

**Other specifics**

**Ayran Powder** is adapted for dry mixtures, dispersions and for fully soluble solutions e.g. milk. Product has been manufactured from the cow milk that was pasteurized for at least 15 seconds at 71,7°C or was subjected to a similar treatment.

Free from foot and mouth disease for the past 12 months prior to export. Goods are fit for human consumption.

**Made in EU.**

**Storage conditions**

Preserve in clean environment under cool and dry conditions.

**Shelf-life**

12 months



**REVALA**<sup>®</sup>  
THE BEST QUALITY. NATURALLY.

AYRAN powder 1.

<b>Formulation (per cent)</b>	<b>Yoghurt</b>	<b>Yoghurt-Drink</b>
Ayran powder 1.	12,7	-
NaCl	-	0.50
Starter Culture	+	
Low – fat yoghurt	-	62,85
Water	88.30	36,65
<b>Total</b>	<b>100.00</b>	<b>100.00</b>

Fat (per cent)	1.6	1,0
Protein (per cent)	3,30	2,0
Dry Matter (per cent)	11.20	7,0

<b>Process</b>
<ol style="list-style-type: none"><li>1. Recombine milk.</li><li>2. Pasteurise at 90 - 95°C/ 5 - 10 minutes</li><li>3. Homogenise at 75-80°C and a pressure of 200 bar (2000 pci)</li><li>4. Cool to fermentation temperature 42 °C.</li><li>5. Inoculation in tank: <i>Culture</i></li><li>6. Incubation in tank</li><li>7. Stir and cool to 10 ... 20 °C</li><li>8. Add water / salt solution</li><li>9. Agitate slowly 15 – 30 min.</li><li>10. Fill aseptically.</li></ol> <p>As there is no stabilisation included in this formulation, you will always see a phase separation in the final package. We recommend to state “shake well before opening” at the packaging.</p>

**Starter Culture:**

*Please contact with your local DANISCO agent*

<b>Formulation (per cent) POWDER</b>	<b>Yoghurt powder</b>
Ayran powder 1.	100
Starter culture	85 – 170 DCU
<b>Total</b>	<b>100.00</b>

Fat (per cent) on average	13,7
Protein (per cent) on average	28,20

**1 part of powder should mix with 7,90 part of water.**



**REVALA**<sup>®</sup>  
THE BEST QUALITY. NATURALLY.

**AYRAN powder 2.**

<b>Formulation (per cent)</b>	<b>Yoghurt</b>	<b>Yoghurt-Drink</b>
Ayran powder 2.	11,7	-
NaCl	-	0.50
Starter culture	+	
Low – fat yoghurt	-	62,85
Water	88.30	36,65
<b>Total</b>	<b>100.00</b>	<b>100.00</b>

Fat (per cent)	1.6	1,0
Protein (per cent)	3,30	2,0
Dry Matter (per cent)	11.20	7,0

<b>Process</b>
<ol style="list-style-type: none"><li>11. Recombine milk.</li><li>12. Pasteurise at 90 - 95°C/ 5 - 10 minutes</li><li>13. Homogenise at 75-80°C and a pressure of 200 bar (2000 pci).</li><li>14. Cool to fermentation temperature 42 °C.</li><li>15. Inoculation in tank: <i>Culture</i></li><li>16. Incubation in tank</li><li>17. Stirr and cool to 10 ... 20 °C</li><li>18. Add water / salt solution.</li><li>19. Agitate slowly 15 – 30 min.</li><li>20. Fill aseptically.</li></ol> <p>As there is no stabilisation included in this formulation, you will always see a phase separation in the final package. We recommend to state “shake well before opening” at the packaging.</p>

**Starter Culture:**

*Please contact with your local DANISCO agent*

<b>Formulation (per cent) POWDER</b>	<b>Yoghurt powder</b>
Ayran powder 2.	100
Starter culture YO-MIX 499 LYO	85 – 170 DCU
<b>Total</b>	<b>100.00</b>

Fat (per cent) on average	13,7
Protein (per cent) on average	28,20

**1 part of powder should mix with 8,55 part of water.**