



## PROCESS FOR YOGURT TYPE POWDER

Formulation (per cent)	%
Powder for yoghurt product	15.40
Starter culture	+
Water	84.60
<b>Total</b>	<b>100.00</b>

Process
<ol style="list-style-type: none"> <li>1. Mix the powder and water. 1 part of powder and 5,5 part of water. The good mixing is needed with high shear rate.</li> <li>2. Agitate continuously.</li> <li>3. Homogenize at 60-65°C and a pressure of 175 – 250 bar (2500 – 3500 pci).</li> <li>4. Pasteurize at 90 - 95°C/ 5 - 10 minutes.</li> <li>5. Cool to fermentation temperature.</li> <li>6. Inoculation in tank:</li> <li>7. <i>Culture: Starter culture matter, please contact your local agent of DuPont DANISCO</i> Incubation in tank: <i>Temperature: at 42 °C</i> <i>Time: 6 – 7 ½ h.</i> <i>pH: 4,5+/- 0,1</i></li> <li>8. At pH 4,5 start stirring and cool to approx. 25 °C.</li> <li>9. Mix yoghurt with fruit preparation or fruit concentrate.</li> <li>10. Fill.</li> </ol> <p>Store cold at 2 – 5 °C. Slow cooling from 20 – 25 °C to 4 -5 °C clearly improves the final product consistency.</p>

*Starter culture matter, please contact your local agent of DuPont DANISCO*

The Starter Culture is may vary due to the desired final product (consistency, taste, etc), also the fermentation time and temperature is depended on the selected starter culture.