

## SPECIFICATION

### Yogurt type powder with stabilizer

**DESCRIPTION** : cream coloured powder product, with neutral taste and smell, consists skimmed milk powder, refined and hydrogenated vegetable oil.

**COMPOSITION**: Skimmed milk powder, vegetable fat, dairy protein, stabilizers: modified starch, pectin and E451, antioxidant E320.

**Custom code**: 21069098

#### Physical – chemical and microbiological value

|                          |                    |
|--------------------------|--------------------|
| Fat (min)                | 24%                |
| Protein (min)            | 20%                |
| Lactose ( min )          | 44%                |
| Ash (max)                | 8 %                |
| Moisture (max)           | 5 %                |
| Titratable acidity (max) | 0,15%              |
| Solubility (ml)          | 98%                |
| Scorched particles       | disc A and B       |
| Bacterial count (max)    | 50 000 /g          |
| Coliforms                | negative in 0,1 gr |
| Salmonella               | absent in 25 gr    |

#### Other specifics

- **Depending of production machinery , from 1 kg powder can be produced approx. 10L of yogurt.**
- **For industrial use.**
- 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



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| <b>Formulation (per cent)</b> | <b>%</b>      |
|-------------------------------|---------------|
| Powder for yoghurt product    | 11,72         |
| Starter culture               | +             |
| Water                         | 88.28         |
| <b>Total</b>                  | <b>100.00</b> |

| <b>Process</b>  |
|---|
| <ol style="list-style-type: none"><li>1. Mix the powder and water. 1 part of powder and 8,53 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><br/>Incubation in tank: <i>Temperature: at 42 °C</i><br/><i>Time: 6 – 7 ½ h.</i><br/><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.<br/>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.