

Strawberry Yogurt Drink with GOFOS™

Sugar Reduced



Stage 2 - Fruit preparation BX 40 PH 3.6	
Ingredients	Quantity %
Strawberry fruit puree	70
Sugar	29.3
Pectin LM	0.1
Citric acid	0.1
Tri calcium citrate	0.1
Black carrot coloring	0.3
Strawberry flavor	0.15
Potassium sorbate 20% sol. w/v	0.05
Total	100

Stage 3 - Yogurt Drink preparation With GOFOS™	
Ingredients	With GOFOS™ %
Yogurt 3%	80
Fruit preparation	15
GOFOS™	5.0
Total	100

Nutritional values (100g)	With GOFOS™
Energy (Kcal.)	85.7
Proteins (g)	4.2
Carbohydrates (g)	8.7
Sugars (g)	8.7
Fat (g)	2.4
Dietary fiber (g)	4.8

Preparation:

Stage 1: Yogurt preparation

- Add 1 liter of milk (3% fat), 20 grams of yogurt BIO, and mix.
- Incubate at 30°C for 16-17 hours and refrigerate. (Final PH -4.3)

Stage 2: Fruit preparation (BX 40 PH 3.6)

- Mix fruit puree with 2/3 of the sugar and heat until 95- 98°C for 5 minutes.
- Mix 1/3 of the sugar with pectin and add to fruit preparation.
- Add all dry ingredients, color, and flavor, and blend. Then cool down.

Stage 3: Yogurt drink with GOFOS™

- Mix yogurt with fruit preparation and GOFOS™ and homogenize.

This recipe illustrates a process which is believed to be satisfactory for general use.
The recipe is offered for your consideration and authorization. Form: AP-002-A/04