



LONG LIFE CURD BASED RANGE

REALBLEND SD-64

REALCOMP Y-50G2

RECIPE

INGREDIENTS	PLAIN STIRRED/ FLAVOURED	FRUITY/ STIRRED	YOGHURT DRINK
REALCOMP Y-50G2	5,00	5,00	-
REALBLEND SD-64	-	-	0,40
SUGAR «A»	-	-	2,00
WATER 40°C	30,00	30,00	40,00
SUGAR "B"	8,00	6,00	10,00
FRESH MILK 3,5% FAT	40,00	40,00	40,00
SKIMMED MILK POWDER	6,00	6,00	1,80
REFINED COCONUT/ PALM OIL	2,00	2,00	-
WATER	9,00	6,00	5,80
FLAVOUR and COLOUR	OPT	OPT	OPT
FRUIT PREPARATION	-	5,00	-
LACTIC ACID	Till pH=4,20	Till pH=4,20	Till pH=4,20
TOT	100,00	100,00	100,00
FAT	3,50	3,50	1,50
PROTEIN	3,50	3,50	2,00
CARBOHYDRATES	16,20	16,60	17,10
MSNF	10,20	10,20	4,40
TSS	26,10	26,30	19,40

TECHNOLOGY

STABILIZER SOLUTION

1. Add water «A» to mixing tank
2. Add stabilizer and sugar «A»
3. Mix till complete dispersion
4. Cool to 20°C

MILK SOLUTION

1. Add milk and water to mixing tank
2. Heat to 60°C
3. Add sugar «B»
4. Add skimmed milk powder
5. Add fat
6. Homogenize 150 Bar
7. Cool to 20°C
8. Add stabilizer solution to milk solution
9. Let stir for min 30' at slow agitation
10. Add flavour and colour
11. Add lactic acid to pH 4,20
12. Heat treatment:
 - Preheat to 70°C and then homogenize at 150 Bar
 - Pasteurize at 98°C for 20"
 - Cool to 70°C
13. Add fruit preparation
14. Fill to 70°C
15. Cool to fridge temperature for 48h
16. Store ambient

DECLARATION

- ☞ **REALCOMP Y-50G2** is a blend of:
 - E1422 Modifies waxy mais starch
 - Cellulose gum E466
 - Carrageneen E407
 - Milk protein
- ☞ **REALBLEND SD-64** is a blend of:
 - Cellulose gum E466
 - Pectin E440i
 - Xanthan gum E415
 - Standardization with sugar and salt

Shelf life = 6 months ambient



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