



**DAIRY FRESH
SOUR DRINK WITH
MILK**

REALBLEND Y-721

RECIPE

Ingredients	%			
	Fresh yoghurt drink flavoured 2,00% fat	Fresh laban 2,5% fat	Fresh matha 1,5% fat	Fresh mango lassi with yoghurt 2,5% fat
REALBLEND Y-721	0,35	0,25	0,25	0,40
MODIFIED WAXY MAIS STARCH E1422	0,75	-	0,50	1,20
SUGAR "A"	1,50	1,50	1,50	1,50
FRESH FULL FAT MILK 3,5%	60,00	70,00	43,00	70,00
SKIMMED MILK POWDER 35% PROT	4,00	3,00	5,60	3,00
SUGAR "B"	8,00	6,50	8,00	8,00
WATER	25,40	18,75	39,75	0,90
SALT	-	-	1,40	-
CULTURE MATHA	-	-	OPT	-
CULTURE YOGHURT	OPT	-	-	OPT
CULTURE LABAN	-	OPT	-	-
MANGO JUICE 14 BX	-	-	-	15,00
FLAVOUR AND COLOUR	OPT	-	-	OPT
TOT	100,00	100,00	100,00	100,00
TSS	21,90	19,70	22,90	24,90
MSNF	10,00	10,00	10,00	10,00
PROT	3,50	3,50	3,50	3,70
FAT	2,00	2,50	1,50	2,50
CARBOHYDRATES	15,90	13,50	15,50	18,20
PH	4,00	4,40	4,20	4,00

TECHNOLOGY

1. Dry mix stabilizer, starch and sugar «A»
2. Add milk and water to mixing tank
3. Heat water to 60°C
4. Add stabilizer dry mix
5. Add skimmed milk powder
6. Add sugar «B» and salt
7. Add Water
8. Heat treatment:
 - Heat to 65°C
 - Homogenize 150 Bar
 - Pasteurize 98°C for 20"
 - Cool to 44°C
9. Add culture
10. Ferment till pH according to recipe
11. Brake the fermented curd
12. Cool to 28°C
13. Add flavour and colour and mango fruit
14. Cool to 6°C
15. Fill in tetra/combi/PET
16. Store at 6°C

DECLARATION

- 6 REALBLEND Y-721 is a blend of:
- Pectin E440ii
 - Modified waxy mais starch E1422
 - Milk protein
 - Standardization with sugar or dextrose.

Shelf life 4 weeks at 0-4°C



**DAIRY FRESH
SOUR DRINK WITH
WATER**

REALBLEND Y-721

RECIPE

Ingredients	%			
	Fresh yoghurt drink flavoured 2,00% fat	Fresh laban 2,5% fat	Fresh matha 1,5% fat	Fresh mango lassi with yoghurt 2,5% fat
REALBLEND Y-721	0,35	0,25	0,25	0,40
MODIFIED WAXY MAIS STARCH E1422	0,75	-	0,50	1,20
SUGAR "A"	1,50	1,50	1,50	1,50
FULL FAT MILK POWDER 25% FAT	8,00	6,50	7,20	8,00
SKIMMED MILK POWDER 35% PROT	4,30	2,80	5,80	2,80
SUGAR "B"	8,00	10,00	6,80	10,00
WATER	77,10	78,95	76,55	61,10
SALT	-	-	1,40	-
CULTURE MATHA	-	-	OPT	-
CULTURE YOGHURT	OPT	-	-	OPT
CULTURE LABAN	-	OPT	-	-
MANGO JUICE 14 BX	-	-	-	15,00
FLAVOUR AND COLOUR	OPT	-	-	OPT
TOT	100,00	100,00	100,00	100,00
TSS	21,90	19,70	22,90	24,90
MSNF	10,00	10,00	10,00	10,00
PROT	3,50	3,50	3,50	3,70
FAT	2,00	2,50	1,50	2,50
CARBOHYDRATES	15,90	13,50	15,50	18,20
PH	4,00	4,40	4,20	4,00

TECHNOLOGY

1. Dry mix stabilizer, starch and sugar «A»
2. Add water to mixing tank
3. Heat water to 60°C
4. Add stabilizer dry mix
5. Add skimmed milk powder and full fat milk powder
6. Add sugar «B» and salt
7. Add water
8. Heat treatment:
 - Heat to 65°C
 - Homogenize at 150 Bar
 - Pasteurize at 98°C for 20"
 - Cool down to 44°C
9. Add culture
10. Ferment until the desired pH according to recipe
11. Brake the fermented curd
12. Cool down to 28°C
13. Add flavour and colour and mango fruit
14. Cool down to 6°C
15. Fill in tetra/combi/PET
16. Store at 6°C

DECLARATION

- ⦿ REALBLEND Y-721 is a blend of:
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