



**LONG LIFE DIRECTLY  
ACIDIFIED MILK SOUR  
DRINK**

***REALPECTIN R-AM***

## RECIPE

Ingredients	FLAVOURED DRINK		DRINK WITH JUICE	
	% MILK	% WATER	% MILK	% WATER
<b>REALPECTIN R-AM</b>	<b>0,50</b>	<b>0,50</b>	<b>0,50</b>	<b>0,50</b>
SUGAR «A»	2,00	2,00	2,00	2,00
WATER 90°C	17,50	17,50	17,50	17,50
FRESH SKIMMED MILK	25,00	-	25,00	-
SKIMMED MILK POWDER	-	2,50	-	2,50
SUGAR «B»	8,00	8,00	8,00	8,00
WATER	44,85	67,35	41,05	63,55
CITRIC ACID 10% SOLUTION	1,80	1,80	1,80	1,80
SODIUM CITRATE 20% SOLUTION	0,35	0,35	0,35	0,35
FRUIT JUICE CONCENTRATE 65 Bx	-	-	3,80	3,80
FLAVOUR and COLOUR	OPT	OPT	OPT	OPT
LACTIC ACID	Till pH=4,00	Till pH=4,00	Till pH=4,00	Till pH=4,00
<b>TOT</b>	<b>100,00</b>	<b>100,00</b>	<b>100,00</b>	<b>100,00</b>
FAT	0,20	0,20	0,20	0,20
PROTEIN	0,90	0,90	0,90	0,90
CARBOHYDRATES	11,60	11,60	11,60	11,60
MSNF	2,50	2,50	2,50	2,50
TSS	14,70	14,70	14,70	14,70

## TECHNOLOGY

### STABILIZER SOLUTION

1. Add boiling water to mixing tank
2. Dry mix pectin and sugar «A»
3. Disperse into boiling water
4. Cool down 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. Cool to 20°C
6. Add stabilizer solution to milk solution
7. Let stir for min 30' at slow agitation
8. Add citric acid and sodium citrate solution
9. Add flavour and colour
10. Add fruit juice concentrate (if required)
11. Check pH and adjust with lactic acid solution
12. Heat treatment:
  - Preheat to 70°C and then homogenize at 150 Bar
  - Pasteurize at 98°C for 20"
  - Cool aseptic to 20°C
  - Fill aseptically into tetra/ combi/ PET

**Shelf life = 6 months at ambient temperature**

## DECLARATION

- 6 **REALPECTIN R-AM** is a high ester rapid set pectin standardized with sugar or dextrose



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