



**DAIRY LONG LIFE
FERMENTED SOUR
DRINK FROM MILK**

*REALPECTIN R-AM
REALBLEND SD-64*

RECIPE

Ingredients	%		
	LONG LIFE FLAVOURED YOGHURT DRINK	LONG LIFE YOGHURT DRINK WITH FRUIT JUICE	LONG LIFE BUTTERMILK DRINK
WATER 90°C	30,00	30,00	30,00
REALPECTIN R-AM	0,50	0,50	-
REALBLEND SD-64	-	-	0,50
SUGAR "A"	1,50	1,50	1,50
FRESH FULL FAT MILK 3,5% FAT	43,00	43,00	28,00
SKIMMED MILK POWDER 35% PROT	2,85	2,85	5,80
SUGAR "B"	8,00	6,50	8,00
WATER "A"	10,00	10,00	20,00
YOGHURT CULTURE	Opt	Opt	-
BUTTERMILK	-	-	Opt
FLAVOUR AND COLOUR	Opt	Opt	Opt
FRUIT JUICE 65 Bx 8 vc	-	3,75	-
CITRIC ACID 10% SOL	Till pH=4,00	Till pH=4,00	Till pH=4,30
WATER «B»	4,15	1,90	6,20
TOT	100,00	100,00	100,00
TSS	18,20	19,05	19,30
MSNF	6,50	6,50	8,20
PROT	2,50	2,50	3,00
FAT	1,50	1,50	1,50
CARBOHYDRATES	13,70	14,60	14,40
PH	4,00	4,00	4,30

TECHNOLOGY

Stabilizer solution

1. Dry mix stabilizer and sugar «A»
2. Solubilize into boiling water
3. Cool down to 20°C

Curd base

1. Milk + water «A» into mixing tank
2. Heat to 60°C
3. Add sugar «B» and add skimmed milk powder
4. Heat treatment:
 - Preheat to 60°C
 - Homogenize to 150 bar
 - Pasteurize to 98°C for 20"
 - Cool down to 44°C
5. Add culture and ferment till pH=4.40
6. Break the fermented curd and cool to 20°C

Final mix

1. Pump curd base and stabilizer solution to mixing tank
2. Keep under stir for 30' at low speed
3. Add flavour, colour, fruit juice, citric acid, water «B»
4. Check brix e PH
5. Heat treatment:
 - preheat to 65°C
 - Homogenize at 150 bar
 - Pasteurize to 98°C for 20"
 - Cool down to 20°C
6. Fill aseptic at 20°C into tetra/ combi/ PET

Shelf life= 6 months at ambient temperature

DECLARATION

☞ **REALBLEND SD-64** is a blend of: Cellulose gum E466, pectin E440i, Xanthan gum E415; standardization with sugar and/or dextrose.

☞ **REALPECTIN R-AM** is a high ester rapid set pectin standardized with sugar and/ or dextrose.



**DAIRY LONG LIFE
FERMENTED SOUR
DRINK FROM
WATER**

*REALPECTIN R-AM
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WATER 90°C	30,00	30,00	30,00
REALPECTIN R-AM	0,50	0,50	-
REALBLEND SD-64	-	-	0,50
SUGAR "A"	1,50	1,50	1,50
SKIMMED MILK POWDER 35% PROT	6,10	6,10	3,90
FULL FAT MILK POWDER 25% FAT	2,85	2,85	5,80
SUGAR "B"	8,00	6,50	8,00
WATER "A"	46,90	46,90	44,10
YOGHURT CULTURE	Opt	Opt	-
BUTTERMILK	-	-	Opt
FLAVOUR AND COLOUR	Opt	Opt	Opt
FRUIT JUICE 65 Bx 8 vc	-	3,75	-
CITRIC ACID 10% SOL	Till pH=4,00	Till pH=4,00	Till pH=4,30
WATER «B»	4,15	1,90	6,20
TOT	100,00	100,00	100,00
TSS	18,20	19,05	19,30
MSNF	6,50	6,50	8,20
PROT	2,50	2,50	3,00
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