

Stirred Yogurt with Fruit



INGREDIENTS

	Usage Levels (%)
Yogurt Base	100.00
Fresh whole milk (3.5% fat, 9.1% MSNF)	84.75
Sucrose	7.50
Culture	3.00
Whey protein concentrate, 34% protein (WPC 34)	2.00
Anhydrous milkfat (AMF)	0.90
Modified food starch	0.90
Skimmed milk powder	0.70
Kosher gelatin	0.25
Final Stirred Yogurt	100.00
Yogurt base	88.00
Stabilized fruit base	12.00
Flavor and color	variable

NUTRITIONAL CONTENT

Per 100g	
Calories	130kcal
Total Fat	3.5g
Saturated Fat	2g
Trans Fat	0g
Cholesterol	15mg
Total Carbohydrates	21g
Dietary Fiber	0g
Sugars	19g
Protein	4g

PREPARATION

Yogurt Base

1. **Add dry ingredients into fresh milk and allow to hydrate.**
2. **Warm to 60°C (140°F) and add anhydrous milkfat.**
3. **HTST pasteurize and homogenize.**
4. **Heat to 85°C (185°F) and hold for 30 minutes with slow mixing.**
5. **Cool to 42°C (108°F) and mix in culture.**
6. **Incubate at 42°C (108°F) until pH reaches 4.6.**
7. **Break the gel and pump yogurt through a screen into the mix tank.**


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PREPARATION

(continues)

Final Stirred Yogurt

1. **Add heat processed fruit base (aseptically packaged if available) to yogurt base at an 88:12 ratio.**
2. **Add flavor and color if desired.**
3. **Gently mix to obtain a uniform blend.**
4. **Package and store at 0-4°C (32-39°F).**

Rely on the dynamic lineup of U.S. dairy to meet consumer demands for global product development. The U.S. Dairy Export Council (USDEC) offers resources on ThinkUSAdairy.org including a dairy ingredient supplier search, consumer, nutrition and product research, technical insights and prototype assistance to help develop and launch your next successful product.  [@ThinkUSAdairy](https://twitter.com/ThinkUSAdairy)

This formula serves as a reference. Product developers are encouraged to modify the formula to meet manufacturing and finished product specification needs. Developed by Hugunin & Associates, USA. ©2014 U.S. Dairy Export Council.