

Apple Corn Plant-Based Cashew Yogurt Dip



IDEA	SOLUTION
Develop a yogurt inspired dessert dip with fruit and vegetables.	Unique custom formulation with sweet corn puree and apple puree concentrate.

Apple Corn Custom Formulation is a ready-to-use blend that demonstrates Kerr's capabilities in developing tailored flavor profiles

Simplistica YG 3206 is an optimized ingredient system from TIC Gums that leverages faba bean protein concentrate and stabilizers to use in plant-based yogurts

INGREDIENTS	PERCENTAGE (% as is)
Water	48.00
Apple Corn Custom Formulation (Apple puree concentrate 28° Brix, sweet corn puree, natural flavor)	40.00
Simplistica YG 3206	6.30
Sugar	3.90
Cashew Butter	1.80
TOTAL	100.00

Preparation

1. Combine all dry ingredients.
2. Add water (65°C) and cashew butter to batch tank. High shear mix for 2 minutes at 10000 rpm.
3. Add dry blend to batch tank and mix for 15 minutes.
4. HTST Process: Preheat 55°C, main heat 88°C for 3 minutes, upstream homogenization 100 (70/30131) bar.
5. Collect and culture at 48°C using Chr. Hansen YoFlex YF-L02 DA.
6. Break at pH 4.6 and move to refrigerated temperatures.
7. After product has cooled, mix in the Apple Corn Custom Formulation.

Nutrition Facts

servings for container	
Serving Size	(100g)
Amount per Serving	
Calories	70
	% Daily Value*
Total Fat 1g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 15mg	1%
Total Carbohydrate 16g	6%
Dietary Fiber 1g	4%
Total Sugars 10g	
Includes 4g Added Sugars	8%
Protein 3g	
Vitamin D 0mcg	0%
Calcium 13mg	2%
Iron 0mg	0%
Potassium 164mg	4%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

**** ALLERGEN INFORMATION ****
CONTAINS CASHEWS

Label Declaration

Water, apple puree concentrate (apples, ascorbic acid), corn puree, natural flavor(s), faba bean, sugar, tapioca, cashew butter, agar.

Contains live and active cultures: Bifidobacterium spp., Lactobacillus acidophilus, Lactobacillus delbrueckii subsp. bulgaricus, Lactobacillus paracasei, Streptococcus thermophilus



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