

CREATE REFRESHING & SMOOTH MOUTHFEEL

# Boost the indulgence of drinking yoghurt



## Ticaloid® BD-2910 stabiliser system **overcomes formulation challenges** for consumer-preferred drinking yoghurts

In ASEAN, the top 2 texture claims for drinking yoghurt from 2016 to 2019 have been “smooth” and “creamy”.<sup>1</sup> To achieve this, manufacturers of drinking yoghurt need to maintain product stability even with the presence of protein and a low pH level in the formulation – both of which can compromise mouthfeel and visual appeal.

Ticaloid® BD-2910 stabiliser system minimises sedimentation and allows for a more indulgent drinking yoghurt that is creamier, thicker and visually appealing for an extended period.

SENSORY EXPERIENCE™ 

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# Create thick, creamy drinking yoghurt with Ticaloid® BD-2910 stabiliser system

Ticaloid® BD-2910 stabiliser system helps manufacturers meet consumers' expectations of a desirable drinking yoghurt by:

- Ensuring protein stability throughout shelf life
- Reducing visual separation
- Providing viscosity
- Delivering a creamier mouthfeel
- Giving a cleaner taste due to clean flavour release

## Sensory appeal and stability

Sensory evaluation and stability testing were conducted on a drinking yoghurt using Ticaloid® BD-2910 stabiliser system and a reference sample containing pectin. The results were as follows:

### Descriptive Analysis of Sensory Evaluation\*

The results in Figure 1 show that Ticaloid® BD-2910 stabiliser system delivers significant improvements in 3 different aspects when compared to the reference sample.

- Viscosity Oral – The rate of the flow across the tongue
- Heaviness – The feel of force on tongue due to gravity
- Total Residual Mouthcoating – The amount of residue left on the mouth surfaces after swallowing

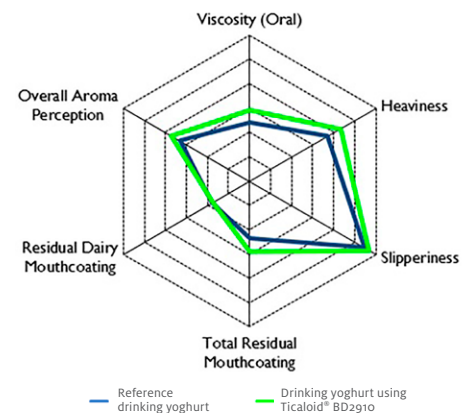


Figure 1: Sensory evaluation between Ticaloid® BD-2910 and a reference drinking yoghurt

### Destabilisation Kinetics (Global) at 28°C using Turbiscan® AGS

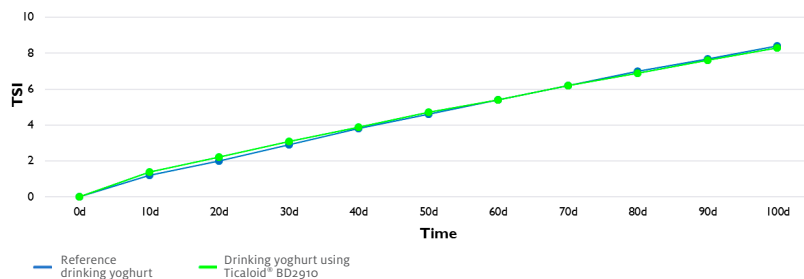


Figure 2: Comparison of stability between Ticaloid® BD-2910 and a reference drinking yoghurt



Figure 3: Stability results

In Figures 2 and 3, both samples show similar stability performance quantitatively and visually at 28°C for 3 months. This suggests that Ticaloid® BD-2910 stabiliser system can deliver similar results when compared to the reference sample.

### Talk to our experts

Discover how you can create consumer-winning beverages with Ticaloid® BD-2910 stabiliser system. Contact us to request a sample.

\*n=8 Trained panels in Singapore took part in the Descriptive Analysis Test (Spectrum). Data was analysed by SENPAQ.

#### Source:

1 Innova Market Insights

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