

# Protein Replacement

## Set Yoghurt



IDEA	SOLUTION
Control costs in yoghurt while retaining quality and appeal.	An affordable set yoghurt with appealing qualities and appearance.

**ELASTIGEL™ 1000J** is a gelling agent which enables yoghurt manufacturers to optimise recipe costs through milk protein replacement while delivering high gel strength in set yoghurts.

### Set Yoghurt Recipe

Ingredients	% as is
Milk (3.5% fat)	98.08
<b>ELASTIGEL™ 1000J</b>	<b>1.40</b>
Skimmed milk powder	0.50
Culture	0.02
<b>Total</b>	<b>100.00</b>

### Preparation

1. Hydrate skimmed milk powder in milk for one hour.
2. Mix in starch.
3. Pasteurise at 90°C and hold for 10 minutes.
4. Cool to 40 - 43°C and inoculate with culture.
5. Fill product into containers and allow to ferment at 40 - 43°C.
6. Stop the fermentation at pH 4.7 by cooling to 4°C.
7. Store refrigerated at 4°C.

### Nutritional Information

Nutrients per 100g

<b>ENERGY</b> (kJ / kcal)	<b>297 / 71</b>
<b>FAT</b> (g)	<b>3.8</b>
of which <b>SATURATES</b> (g)	<b>2.5</b>
<b>CARBOHYDRATE</b> (g)	<b>5.6</b>
of which <b>SUGARS</b> (g)	<b>4.5</b>
<b>DIETARY FIBRE</b> (g)	<b>0.0</b>
<b>PROTEIN</b> (g)	<b>3.4</b>
<b>SALT</b> (g)	<b>0.0 [47mg]</b>

### Allergen Information

Contains milk and products thereof.

ELASTIGEL™ 1000J contains Sulphur Dioxide (SO<sub>2</sub>), typically <10 ppm.