

High yield Greek-style yoghurt

Positioning

Milk is a valuable natural resource. So why waste part of that dairy good-ness when producing consumers favorite like Greek-style yoghurt?

Our solution is a zero-waste solution that skips the separation step. So, 100% of the milk that goes into production comes out again as valuable product.

When combining Nutrilac® QU-7611 and Nutrilac® FO-7875 in fermented yoghurt bases, it is possible for producers to make a delicious thick texture and smooth yoghurt with a refreshing taste and appealing mouthfeel, which is stable throughout shelf-life.

Advantages of Nutrilac® in Greek-style yoghurt

- No more acid whey
- Less milk use
- Simpler processing

Key benefits

- High quality texture
- Smooth and creamy mouthfeel
- Clean taste



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Recipe

Nutrilac® QU-7611	4.80%
Nutrilac® FO-7875	1.60%
Skimmed milk	83.60%
Cream, 38% fat	10.00%
Culture, YoFelx® Mild 1.0 (Novonesis)	

Nutritive values

Energy per 100 g	370 kJ/88 kcal
Protein	8.1%
Carbohydrates	4.9%
Fat	4.1%
Total solids	18.2%



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High yield process

