

Ambient high-protein Greek-style yoghurt



Positioning

Nutrilac[®] ProteinBoost in combination with the texturizing protein solution Nutrilac[®] QU-8302 makes it possible for producers to make a delicious ambient-stored long-life Greek-style yoghurt which is smooth, has a refreshing taste and appealing mouthfeel.

Ambient long-life Greek-style yoghurt with Nutrilac[®] ProteinBoost is high in protein, creamy and tasteful making it perfect for the on-the-go food even without cooling facilities.

Advantages of Nutrilac[®] ProteinBoost in ambient Greek-style yoghurt

- Optimal viscosity during process and in final product
- Heat and low pH resistant protein
- Stable throughout 6 months storage at ambient conditions

Key benefits

- High in nutritious proteins
- Smooth and creamy mouthfeel
- On-the-go product



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Recipe

Recipe

Nutrilac® FO-7875	3.40%
Nutrilac® QU-8302	1.08%
Sugar	7.00%
Modified starch, maize	1.00%
Stabilisor mix, Grindsted® YO-TEX	1.00%
Cream, 38 % fat	10.00%
Skimmed milk, 3 % protein	76.32%
Aroma, Vanilla	0.20%

Nutritive values (calculated)

Energy per 100 g	462 kJ/110 kcal
Protein	6.04 %
Carbohydrate	12.37 %
Fat	4.03 %
Total solids	22.57 %

6 %
protein

High in
protein*



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Process - Two heating steps

