

High-protein drinking yoghurt

Utilising your acid whey



Positioning

Focus on sustainability and maximum utilization of raw material is on the high way. By using Nutrilac® FO-7875 it is possible to produce a tasty high-protein drinking yoghurt based on your acid whey as liquid base contributing to the protein content.

By using acid whey as the liquid phase in dairy recipes enable you to make maximum use of your raw materials – eliminating side streams and improving your business in a sustainable way.

Advantages of Nutrilac® in acid whey drinking yoghurt

- Low pH and heat tolerate protein
- Low viscosity during process and in final product
- Utilize your by stream

Key benefits of Nutrilac®

- Drinkable and pleasant mouthfeel
- Product rich in whey protein
- Sustainable choice



High-protein drinking yoghurt based on acid whey



Recipe

Nutrilac® FO-7875	10.08%
Liquid acid whey	70.47%
Cream, 38% fat	1.98%
Pectin	0.27%
Sugar	7.20%
Fruit, pineapple-coconut	10.00%

Nutritive values (calculated)

Energy per 100 g	425 kJ/100 kcal
Protein	7.99%
Carbohydrates	13.64%
Fat	1.53%
Total solids	25.43%



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Process

