

Protein-Fortified Low-Fat Strawberry Drinkable Yogurt



INGREDIENTS

	Usage Levels (%)
Yogurt Base	100.00
Fresh skimmed milk (0.2% fat, 9% MSNF)	96.80
Whey protein concentrate, 80% protein (WPC 80), high-gelling	3.00
Culture, commercial frozen concentrate	0.20
Drinkable Yogurt	100.00
Water	45.95
Yogurt base (from above)	36.00
Frozen strawberry puree	10.00
Whey protein concentrate, 80% protein (WPC 80), high-gelling	7.20
Strawberry flavor	0.45
Pectin, high methoxyl	0.27
Sucralose solution	0.05
Citric acid	0.05
Potassium sorbate	0.03
Total	100.00

NUTRITIONAL CONTENT

Per 100g	
Calories	50 kcal
Total Fat	0.5 g
Saturated Fat	0 g
Trans Fat	0 g
Cholesterol	0 mg
Total Carbohydrates	4 g
Dietary Fiber	0 g
Sugars	3 g
Protein	8 g

PREPARATION

Yogurt Base

1. **Hydrate dry ingredients for yogurt base in fresh milk.**
2. **Heat to 90°C (194°F) and hold for 10 minutes. Cool to 40°C (104°F).**
3. **Inoculate with yogurt starter culture.**
4. **Incubate at 42°C (108°F) until pH reaches 4.4.**
5. **Agitate yogurt at high speed. Then cool to 20-25°C (68-77°F).**


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PREPARATION

(continues)

Drinkable Yogurt

1. **Dissolve pectin and protein into water.**
2. **Combine pectin-protein solution, flavor, strawberry puree and remaining ingredients.**
3. **Agitate drinkable yogurt-mix slowly for at least 15 minutes.**
4. **Pasteurize at 90-95°C (194-203°F) for 10-15 seconds.**
5. **Fill and store at 0-4°C (32-39°F).**

Rely on the dynamic lineup of U.S. dairy to meet consumer demands for global product development. The U.S. Dairy Export Council (USDEC) offers resources on ThinkUSAdairy.org including a dairy ingredient supplier search, consumer, nutrition and product research, technical insights and prototype assistance to help develop and launch your next successful product.  [@ThinkUSAdairy](https://twitter.com/ThinkUSAdairy)

This formula serves as a reference. Product developers are encouraged to modify the formula to meet manufacturing and finished product specification needs. Developed by Hugunin & Associates, USA. ©2014 U.S. Dairy Export Council.