

Fat Reduction

Indulgent Greek-Style Yoghurt



IDEA	SOLUTION
Improve the nutritional profile of an everyday dairy product consumers love.	An indulgent Greek-style yoghurt that offers a creamy texture and mouthfeel.

NOVATION® Indulge I720 starch is a clean label co-texturiser for protein and/ or gelatine replacement in yoghurt, offering cost savings and differentiation potential for dairy manufacturers. It is particularly suitable for use in yoghurts and sour cream.

N-DULGE® SAI co-texturiser is a versatile and unique fat replacer. It is particularly suitable for low-fat applications and can mimic the structure and meltaway of soft fats. Due to its unique rheological and structural properties, it can enable manufacturers to develop a range of textures, from soft-set to cuttable and spreadable.

Greek-Style Yoghurt Recipe

Ingredients	% as is
Fresh skimmed milk	87.08
Cream (40% fat)	8.65
Skimmed milk powder	1.00
N-DULGE® SAI	2.00
NOVATION® Indulge I720	1.25
Culture	0.02
Total	100.00

Preparation

1. Blend the dry ingredients and hydrate in the milk/cream mix.
2. Preheat the mixture to 65°C.
3. Homogenise at 100/30 bar.
4. Heat to 95°C and hold for six minutes.
5. Cool to 43°C and inoculate with culture.
6. Stop fermentation at pH 4.5 by stirring and cooling to 20°C (final pH 4.5).
7. Pass the white mass through a mesh filter of 250 microns to smooth. Pour into containers.
8. Store refrigerated at 4°C.

Nutritional Information

Nutrients per 100g

ENERGY (kJ / kcal)	312 / 74
FAT (g)	3.5
of which SATURATES (g)	2.5
CARBOHYDRATE (g)	7.2
of which SUGARS (g)	4.5
DIETARY FIBRE (g)	0.0
PROTEIN (g)	3.5
SALT (g)	0.0 [48mg]

Allergen Information

Contains milk and products thereof.

N-DULGE® SAI and NOVATION® Indulge I720 contain Sulphur Dioxide (SO₂), typically <10 ppm.

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