



Premio PROT – a multi purpose Protein powder for stabilization and enrichment used in Yoghurts and similar applications

Application recipe for stirred yoghurt

Ingredients

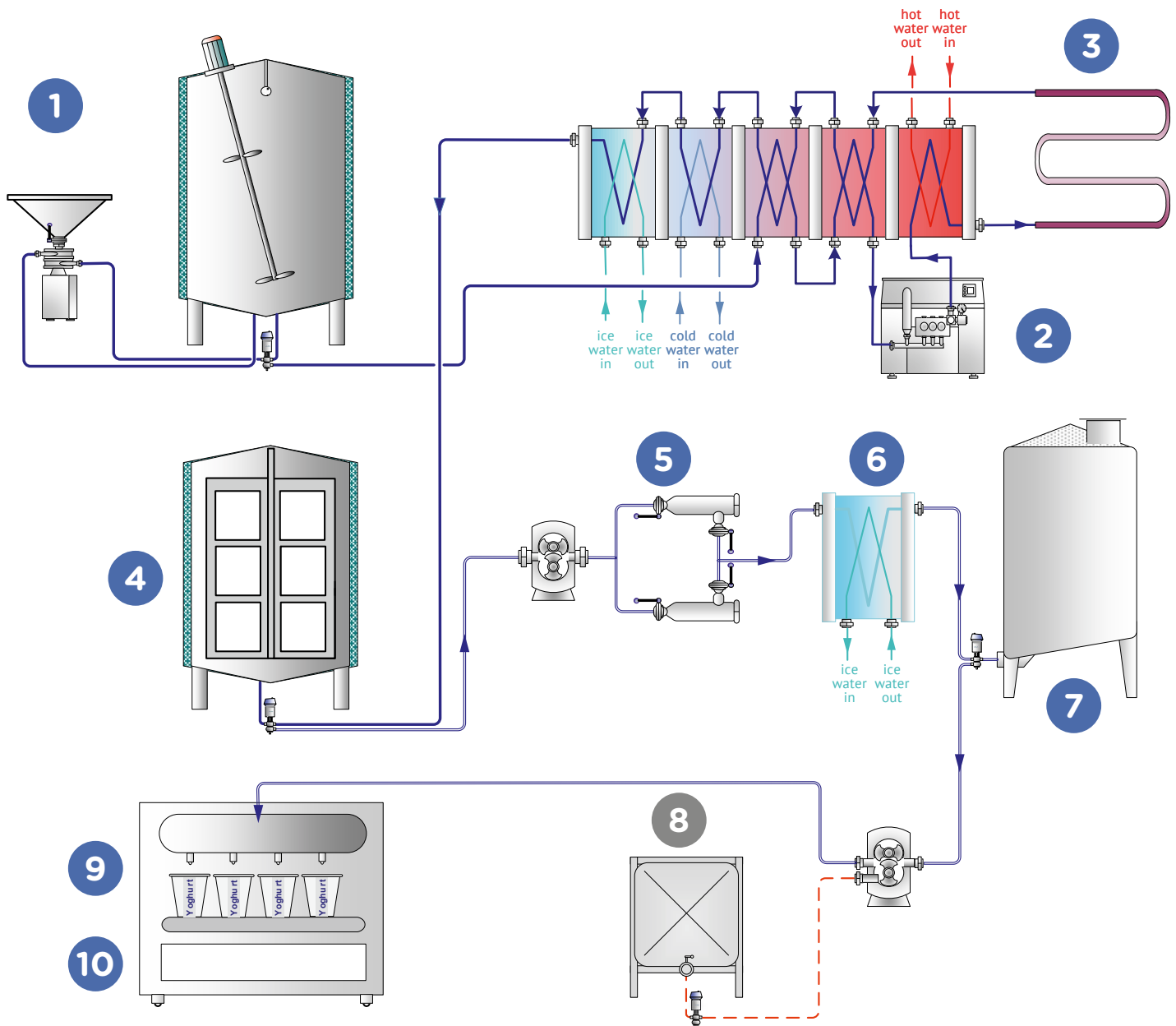
INGREDIENTS	QUANTITY
Fresh milk (3,5% fat)	95%
Premio PROT	2,5–4,0%
Culture	quantity depends on type of culture

Process parameters

No	PROCESS STEP	PARAMETERS/DETAILS
1	Dissolve & Hydration	Dispers Premio PROT foamless into cold milk Hydration time: 60 min
2	Homogenisation	Temperature: 55 °C Pressure: 180 bar / 40 bar
3	Heating & Holding time	Temperature: 95 °C Time: 8 min
4	Incubation	Temperature/duration depending on culture
5	Smoothering	Sieve, valve, smoothening pump
6	Cooling	Start cooling: pH 4,50 Temperature: 18–28°C (depending on various factor)
7	Buffer tank	Slow agitation
8	Optional: Mixing station	Inline dosing (for example fruit preparation)
9	Filling station	Soft and foamless!
10	Cool storage	Temperature 4–8 °C (min. 24 h before transport)

Application recipe for stirred yoghurt

Process scheme



- | | |
|------------------------|---|
| 1 Dissolve & Hydration | 6 Cooling |
| 2 Homogenisation | 7 Buffer Tank |
| 3 Heating & Holding | 8 Opt. Mixing station (fruit preparation) |
| 4 Incubation | 9 Filling station |
| 5 Smoothing | 10 Cooling storage |

All recommendations as well as formulations made herein are based on reliable data to be believed. We cannot assume responsibility for risks or liabilities that may result from use of our products or formulas as operating conditions in our customer's plant are beyond our control.