

# Yoghurt



## Yoghurt

PRODUCT CODE 03A -10/12

### INGREDIENTS

1.1	Frozen Heavy Cream (69%)	5.8 Kg
1.2	Skimmed Milk Powder	13.0 Kg
1.3	Water	81.2 Kg
		100.0 Kg

OR

1.1	Frozen Heavy Cream (69%)	5.8 Kg
1.2	Frozen Conc. Skimmed Milk (45%)	28.0 Kg
1.3	Water	66.2 Kg
		100.0 Kg

### METHOD OF MANUFACTURE

- 2.1 Add skimmed milk powder *OR* frozen concentrated skimmed milk to water at 50°C. Mix well and increase temperature to 75°C.
- 2.2 Add frozen cream slowly to the reconstituted skimmed milk and maintain temperature just over 40°C then mix until all cream has dissolved.
- 2.3 The above yoghurt milk base is homogenised at 2500 psi to provide a uniform mix.
- 2.4 The homogenised product is heated at 90°C and held at this temperature for 15 minutes and cooled to 40-45°C.
- 2.5 Add yoghurt culture and incubate at 35-45°C for 4 to 10 hours until a final pH 3.9-4.0 (Lactic acid 1.5-2.0%) is achieved.
- 2.6 The yoghurt is cooled to 5°C and stored at this temperature.

### ANALYSIS

Approximate analysis of final product:

Total Solids	16.6%
Milk Fat from Cream	4.0%

Note: This recipe is for basic guide lines and may require adjusting to suit individual market tastes.

# Frozen Heavy Cream

69% Cream Content

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 richmond dairies

 quality dairy products

 richmond dairies