

Yoghurt Drink



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PRODUCT CODE 60-10/12

INGREDIENTS

1.1	Frozen Heavy Cream (69%)	4.50 Kg
1.2	Skimmed Milk Powder	4.25 Kg
1.3	Yoghurt Skimmed Milk Powder	4.25 Kg
1.4	Water	87.0 Kg
		100.0 Kg

OR

1.1	Frozen Heavy Cream (69%)	4.50 Kg
1.2	Frozen Conc. Skimmed Milk (45%)	9.10 Kg
1.3	Yoghurt Skimmed Milk Powder	4.25 Kg
1.4	Water	82.15 Kg
		100.0 Kg

METHOD OF MANUFACTURE

- 2.1 Add yoghurt powder and either skimmed milk powder *OR* frozen skimmed milk concentrate (45%) to water at 50°C. Mix well and increase temperature to 75°C.
- 2.2 Add frozen cream slowly to the reconstituted yoghurt skimmed milk and maintain temperature just over 40°C then mix till all cream has dissolved.
- 2.3 The drink is homogenised at 1500 psi at first stage, 500 psi at second stage.
- 2.4 The homogenised drink is pasteurised at 72°C for 15 seconds (or batch pasteurised at 63°C for 30 minutes), then cooled to 5°C and filled into bottles or cartons and stored at 4°C.

ANALYSIS

Approximate analysis of final product:

Total Solids	11.5%
Milk Fat from Cream	3.1%

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

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