

# Drinkable Yogurt with Pectin



## INGREDIENTS

	Usage Levels (%)
Water	51.70
<b>Yogurt made with skimmed milk powder or whey protein concentrate (WPC)</b>	<b>40.00</b>
Sucrose	8.00
Pectin	0.30
<b>Total</b>	<b>100.00</b>

## NUTRITIONAL CONTENT

Per 100g	
<b>Calories</b>	60kcal
<b>Total Fat</b>	0.5g
Saturated Fat	0g
Trans Fat	0g
Cholesterol	5mg
<b>Total Carbohydrates</b>	11g
Dietary Fiber	0g
Sugars	11g
<b>Protein</b>	2g
Calcium	72mg
Magnesium	1mg
Phosphorus	0mg
Potassium	0mg
Sodium	55mg
Iron	0mg
Vitamin A	88IU
Vitamin C	0mg

## PREPARATION

1. **Combine pectin, sucrose and water to make a pectin-sucrose solution.**
2. **Add to yogurt.**
3. **Hydrate for 15 minutes.**
4. **Homogenize at 14.5 MPa (2100 psi) single stage.**
5. **Heat treatment 95°C (203°F) for 5 minutes.**
6. **Homogenize at 14.5 MPa (2100 psi) single stage.**
7. **Store under refrigeration.**

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](http://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 Proliant Dairy Ingredients. ©2014 U.S. Dairy Export Council.