

Blended Yogurt



INGREDIENTS


	Usage Levels (%)
Skimmed milk	97.43
Starch, waxy maize modified cook up	1.30
Whey protein concentrate, 80% protein (WPC 80)	0.50
Yogurt culture	0.40
Gelatin	0.37
Total	100.00

NUTRITIONAL CONTENT

Per 100g	
Calories	350kcal
Total Fat	15g
Saturated Fat	3.5g
Trans Fat	3.5g
Cholesterol	30mg
Total Carbohydrates	51g
Dietary Fiber	1g
Sugars	28g
Protein	4g
Calcium	2mg
Magnesium	0mg
Phosphorus	3mg
Potassium	4mg
Sodium	330mg
Iron	2mg
Vitamin A	500IU
Vitamin C	0mg

PREPARATION

1. **Mix all ingredients, except culture, together in a batch kettle.**
2. **Heat to 86°C (187°F) and hold for 30 minutes.**
3. **Cool mixture to approximately 40°C (104°F) and inoculate with culture.**
4. **Allow mixture to incubate at 40°C (104°F) until a pH of 4.5 is reached (approximately 3 to 4 hours).**
5. **Cool to 5°C (40°F) and hold overnight in cooler.**

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 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 at the Wisconsin Center for Dairy Research, University of Wisconsin-Madison. ©2014 U.S. Dairy Export Council.