## Palsgaard®

GLOBAL PRODUCT CONCEPT-IMMUNE HEALTH

# Acai Beetroot Drinking Yoghurt

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GLOBAL PRODUCT CONCEPT - IMMUNE HEALTH

### ACAI BEETROOT DRINKING YOGHURT

#### CHALLENGES IN PRODUCT DEVELOPMENT REQUIREMENT

- Whey separation during storage and distribution
- Creation of texture that is drinkable to prevent whey separation
- Creation of smooth and creamy consistency
- Product with good organoleptic properties
- Stable colour

#### PALSGAARD TECHNOLOGY

Palsgaard<sup>®</sup> AcidMilk 310

Mixture of stabilizers

Natural, clean label

#### PRODUCT ADVANTAGE

- Prevents whey separation during distribution and storage.
- It has excellence water binding properties.
- Provide smoothness and creaminess to the finished product.

#### **EVALUATION**



Click on photo to view online video with evaluation of the yoghurt drink:

- The yoghurt has a smooth consistency
- Its texture is a little thicker than a standard drinking yoghurt
- It has a nice acai taste



PALSGAARD® ACIDMILK 310

## Acai Beetroot Drinking Yoghurt – Recipe Suggestion



#### Recipe

	Percentage	
Palsgaard <sup>®</sup> AcidMilk 310	1.10	
Whole Milk Powder	4.20	
Skim Milk Powder	4.00	
Culture – YoFlex®Mild 1*	+	
Sugar	7.00	
Beetroot powder	0.38	
Acai powder	0.09	
Colour - Exberry <sup>®</sup> Shade Veggie Red**	0.25	
Acai Berry flavour***	0.12	
Water up to	100.0%	
*Chr. Hansen, YoFlex <sup>®</sup> Mild 1		

\*\*GNT, item 84180007

\*\*\*KH Robert, PCA. 6972



#### Procedure

- Hydrate milk powder with 80% of the water at 45-50° C for 20-30 minutes.
- Add Palsgaard<sup>®</sup> AcidMilk 310 to the milk solution.
- Heat up to 65 70° C.
- Homogenize at 200 bar (single stage).
- Pasteurize at 90° C for 5 minutes.
- Cool to 43° C.
- Inoculate with starter culture.
- Incubate in tank at 43° C, stop incubation when pH reaches around 4.2.
- Break the curd.
- Prepare the water phase in the remaining water by mixing beetroot and acai powder premix with sugar.
- Add colour and flavour. Mix well.
- Add the water phase to the yoghurt, stir well.
- Pasteurise at 82°C for 4 seconds.
- Cool to below 25°C.
- Fill into bottles aseptically.





### **ORDER SAMPLES**

To order samples of Palsgaard® AcidMilk 310, please contact your local Palsgaard office via Palsgaard.com