

Yoghurt Drink with Fruit Juice

This formulation is for a pasteurised yoghurt based beverage with improved storage stability. The use of High Methoxyl Citrus Pectin provide good protein stability with minimal process viscosity.

Recipe

Pectin Classic CM203	5 g
Fruit Juice Concentrate	12 g
Sucrose	80 g
Natural Yoghurt (3.5% fat)	800 g
Water	100 g
Flavour	qs
Net weight	1000 g
Final pH	3.8 – 4.0

Method

1. Blend the pectin with the sugar.
2. Place the Yoghurt in a mixer and add the pectin / sugar blend using high speed agitation. Leave for approx 30 minutes to ensure full hydration of the pectin.
3. Add the fruit juice concentrate, colour and flavour.
4. Add either citric acid solution (50% w/w) to adjust the pH down or Sodium Citrate solution (20% w/w) to adjust the pH up.
6. Heat to 40°C and homogenise at 150 – 250 bar.
7. Pasteurise.
8. Fill or bottle at 70 - 80°C