

**Hawkins Watts Australia Pty Ltd**

Melbourne Office:  
Suite 6, 2 Compark Circuit, Mulgrave Vic 3170  
Phone 03 9561 3710

Sydney Office:  
Suite 12, Level 1, 29 Kiora Road, Miranda NSW 2228  
Phone 03 8543 3804

www.hawkinswatts.com.au



**Non-fat Stir Yogurt using Amid CM 020 Pectin and Herbacel AQ Plus CF-N / 100**

**Recipe:**

Amid CM020 Pectin	1.5 g
Herbacel AQ Plus CF-N / 100	1.5 g
Whey Protein Concentrate (WPC 75)	3.5 g
mod. Starch Thermtex	7 g
Milk, non-fat	925 g
Sucrose	65 g

Input:	-----
Output:	approx. 1000 g
pH-Value:	approx. 1000 g
	4.0

**Method:**

- A. Heat milk to 65°C.
- B. Add the sucrose and dry ingredients.
- C. Hold for 1 hour to let the ingredients swell.
- D. Homogenize (150 bar at 55°C), then pasteurize (95°C, 5 minutes).
- E. Fermentation for approx. 6 h to pH 4.0 - 4.2 with *Bulgaricus* / *Thermophilus*.
- F. Cool to 25°C under gentle stirring.
- G. Fill in cups, cool slowly to 15°C, then faster to 5 – 7°C.