

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



Set or stirred Cup Yogurt using Amid CM 020 pectin and Herbacel AQ Plus Citrus Fibre-D

Recipe:

Amid CM 020 Pectin	2 g
Herbacel AQ Plus Citrus Fibre-D	3-5 g
Milk 1.5 % fat	900 g
SMP	10 g
Culture	20 g
Sugar	60 g
Flavour	

Input:	approx. 1000 g
Output:	approx. 1000 g
pH-Value:	4.0 – 4.3

Method:

- A. Mix pectin, fibre and sugar, then disperse in the milk + SMP.
- B. Let hydrate for 20 min. at 10°C.
- C. Heat to 55°C, homogenise at 150 bar.
- D. Heat to 95°C for 3-5 minutes.
- E. Cool to incubation temperature (\approx 45°C).
- F. Add yogurt culture.
- G. Incubate to pH 4.2 (4 h @ 43°C).
- H. Stir and cool to 20°C, fill.