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Yogurt Drink Syrup Base using Classic CM 203

Recipe:

Pectin CM 203	15 g
Sugar	250 g
Water	720 g
Fruit Juice Concentrate 65° Bx	150 g
Sodium Citrate (= quantity necessary for pH4.0)	≈ 10 g
Flavour, Colour , Preservative	

Input:	approx. 1000 g
Output:	approx. 1000 g
SS:	40 %
pH-Value:	4.0 +/- 0.5

Method:

- A. Mix pectin with 150 g of sugar, add to cold water while stirring.
- B. Heat to the boil, then stop heating
- C. Add remaining sugar slowly and the fruit juice concentrate
- D. Add sodium citrate for pH 4.0.
- E. Add flavours, colors and preservatives.
- F. Cool to filling temperature, depending on container size.

Notes: This syrup, if used at a 20% addition rate, contains enough pectin to stabilize e.g. - a pasteurized yogurt drink with max. 80% yogurt content (80% yogurt + 20% of this syrup = approx. 2.8% protein and 0.3% pectinin finished drink, 5% sugar and 3% FJC (≈ 20% fruit).

Recipes on Following Page:

(see Below)

Yogurt Drink:

A: High viscous. Protein 2.8%, 5% sucrose, 20% fruit.

Low fat yogurt, pH 4.2 – 4.0, cooled, stirred.	800.00 g
Yogurt Drink Syrup Base, room temperature.	200.00 g

- add syrup base slowly to the yogurt tank while stirring with a high speed mixer.
- Mix well, and then adjust pH to 4.0.
- homogenize at 180 – 200 bar.
- pasteurize.
- fill.

B: Medium viscosity. Protein 2.5%, 5% sucrose, 20% fruit.

Low fat yogurt, pH 4.2 – 4.0, cooled, stirred.	700.00 g
Yogurt Drink Syrup Base, room temperature.	200.00 g
Water, cold.	100.00 g

- Mix syrup with water.
- add syrup slowly to the yogurt tank while stirring with a high speed mixer.
- Mix well, and then adjust pH to 4.0.
- homogenize at 180 – 200 bar
- pasteurize.
- fill.

C: Low viscosity. Protein 1.7%, 5% sucrose, 20% fruit.

Low fat yogurt, pH 4.2 – 4.0, cooled, stirred.	500.00 g
Yogurt Drink Syrup Base, room temperature.	200.00 g
Water, cold	300.00 g

- Mix syrup with half the water, add the other half to the yogurt tank.
- add syrup slowly to the yogurt tank while stirring with a high speed mixer.
- Mix well, and then adjust pH to 4.0.
- homogenize at 180 – 200 bar.
- pasteurize or sterilize.
- fill.

Milk Juice Drink:

Directly acidified, not fermented. Protein 1.4%, 10% sucrose, 20% fruit.

Low fat milk, cold.	400.00 g
Yogurt Drink Syrup Base, room temperature.	200.00 g
Sugar	50.00 g
Water, cold.	350.00 g

- add water and sugar to the milk and stir until sugar has been dissolved.
- add syrup base very slowly to the milk while stirring with a high speed mixer.
- Mix well, and then adjust pH to 4.0.
- homogenize at 180 – 200 bar.
- pasteurize.
- Fill.