

Fresh Plant-based Yoghurt



Ingredients	Dosage (%)
Water (also suitable for a plant-based milk)	72.4
Coconut fat (e.g. Kristal, AAK)	3.5
Perfectasol™ D500*/****	4.0
Salt	0.1
Sugar	5.0
Fruit prep (84% strawberry)	15.0
Puramyl™**	as desired***

* Potato starch, potato protein

** Potato starch

*** Puramyl™ is added for the purpose of a higher viscosity during processing/filling

**** Clean label in Europe

Suitable for UHT Pasteurization process using plates, tubes; requires homogenization. Not suitable for Stephan cooker. When a starter culture is used for fermenting the yoghurt, make sure that potato protein is not the predominant protein in the yoghurt.

Perfectasol™ D500

The perfect solution for fresh, creamy and spoonable yoghurt

The perfect **texturizer** for **creamy plant-based dairy** products. It replaces **modified starches** and **label unfriendly hydrocolloids**.

Perfectasol™ provides

- Full mouthfeel
- Whiteness
- Creaminess
- Spoonability
- Stability
- Wide texture range

Perfectasol™ characteristics

- Potato starch and potato protein
- Texture solution
- Gelling
- Excellent emulsification
- Easy to process