





Ingredients	<b>Reference</b> 9.0% fat, 4% protein	<b>Etenia™ 457</b> 4.0% fat, 4% protein
	Dosage (%)	Dosage (%)
ETENIA® 457*	-	1.5
Skimmed milk (3.4% protein)	74.8	86.1
Cream (40% fat)	22.5	10
Skim milk powder	2.7	2.4
Starter culture	0.03	0.03

<sup>\* \*</sup>ETENIAÂ, Clean label in Europe & Americas

## ETENIA® 457

The cost-effective solution for the ultimate Greek style yoghurts

The multifunctional **texturizing** and **gelling solution** for **smooth** dairy based products. ETENIA® serves as a **clean label substitute** for **milk fat**, **protein** or **hydrocolloids** whilst retaining **flavor** and **creaminess**.

## ETENIA® provides

- Full mouthfeel
- Creaminess
- Improved spoonability
- Retention of taste
- Stability
- Whiteness
- Spreadability
- Neutral taste & odour
- Wide texture range

## ETENIA® characteristics

- Thermo-reversible
- Thickening Gelling
- Low process viscosity
- Ease of preparation -shear, heat, pressure and pH stability

