



High protein ambient yoghurt w. postbiotics

- flexibility and premiumization



The best from two worlds

High protein

High protein is a mega trend but is not given to be easy. This demands expertise in processing and new ingredients to accomplish a product which is tasty, smooth and delightful.

Making traditional high protein yoghurt is not an issue. But what if you want to heat-treat it, fill it aseptic and store it ambient? Then you are in a whole different ball game of ingredients. We have done the work and partnered with world class dairy ingredient producers and developed a yoghurt concept which is high in protein and can be stored ambient.

Aseptic, yes. But as yoghurt?

A traditional yoghurt has approx. 20-25 days of shelf-life and must be stored cold. This challenges the supply chain and risks that the product will be spoiled over time. Therefore we have a best practice line to overcome this. We secure the right product quality and product characteristics every time.

This extends your distribution range and allows you to enter new geographical markets!





So, what are we tasting at Gulfood 2023?

“ High protein ambient yoghurt ”

Nutrition Facts	100 ml
Calories	100
Total Fat	3.4g
Saturated Fat	2.0g
Trans Fat	0.1g
Cholesterol	17mg
Sodium	33mg
Total Carbohydrate	11.4g
Dietary Fibers	0.0g
Total Sugars	10.5g
Includes added sugar	7.0g
Protein	6.1g

Ingredients list

Milk, cream, sucrose, whey protein, modified starch, E440, bacteria culture, vanilla aroma, E418, vitamin E, Postbiotic Lactobacillus plantarum L-137

Processing parameters

Transfer liquid milk 5°C
 Add all powder ingredients 5°C/10 min
 Hydrate 1 hour with slow agitation, 5°C
 Preheat mix to 65°C
 Two stage homogenization 200/50 bars
 Pasteurize for 95°C/5 min
 Ferment at 43°C until pH reaches ~4.3
 Final heat treatment 75°C/25 sec
 10°C smoothing, homogenizer 150 bar
 Aseptic filling and ambient storage



