

## Fruit boost drink

- juice with milk and postbiotics



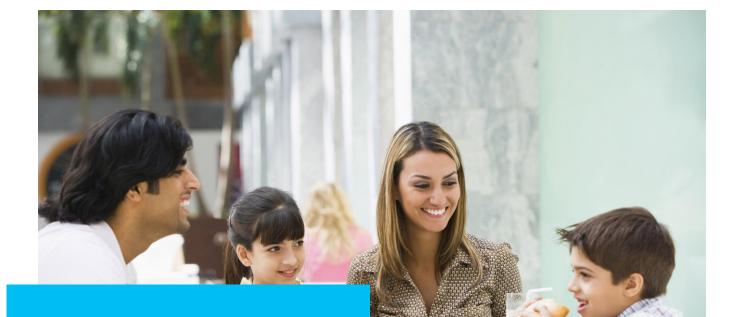


## Get the advantage of the best

### Juice, milk and postbiotics

If you have a juice line this product could not suit you better. With no or minimal CAPEX needed you can take this concept and implement it directly to you line developing your portfolio. The concept is just based on:





## So, what are we tasting at Gulfood 2023?

Nutrition Facts	100 ml
Calories	41
Total Fat	0.1g
Saturated Fat	0.0g
Trans Fat	0.0g
Cholesterol	0mg
Sodium	15mg
Total Carbohydrate	8.9g
Dietary Fibers	0.0g
Total Sugars	8.7g
Includes added sugar	0.0g
Protein	0.8g

#### **Ingredients list**

Water, fruit content: 10%(mango, peach, pineapple, passion fruit), skimmed milk powder, E440, postbiotic saccharomyces boulardii

# Juice with milk and postbiotics

#### **Processing parameters**

- Add all powders and liquids at 10°C
- Adjust pH to 3.90
- Hydrate 10 min w. slow agitation, 10°C
- Preheating 65°C
- Pasteurisation at 95°C/6 sec
- Flash cooling 65°C
- Two stage homogenization 150/30 bars Cooling and septic filling 20°C



PROTECTS WHAT'S GOOD

