



Protein tea with postbiotics

- differentiate your traditional hydration drinks with clear proteins and immune supporting yeast



Tea, protein and postbiotics

Protein source matters

If you want to add whey proteins to tea? Then you would get a cloudy product with a taste of milk. But what if you add a super hydrolyzed and functionalized whey protein isolate? Then you will get a protein enriched tea 100% clear with no effect on taste and proteins that contribute to the growth of muscle mass.

Consumer demand for functional fortified drinks, flavoured waters, vitamin waters, ice teas and protein RTDs (ready-to-drink beverages) is on the rise. Functional, pleasant-tasting and with nutritional benefits.

Postbiotics -

- are the next generation of ingredients to fortify drinks with a unique way to differentiate products from the market.

Postbiotics are tyndallized microorganisms that still has active compounds on which you can claim health benefits like immunity – or – claim the strain of the microorganism like *saccharomyces boulardii* on the front of the package.





So, what are we tasting at Gulfood 2023?

“ Protein tea w. postbiotics ”

Nutrition Facts	100 ml
Calories	14
Total Fat	0.0g
Saturated Fat	0.0g
Trans Fat	0.0g
Cholesterol	0mg
Sodium	5mg
Total Carbohydrate	0.0g
Dietary Fibers	0.0g
Total Sugars	0.0g
Includes added sugar	0.0g
Protein	3.1g

Ingredients list

Water, whey protein, tropical flavour, black tea powder, tri-sodium citrate dihydrate, postbiotic saccharomyces boulardii, black tea flavour, sucralose

Processing parameters

Add all powder ingredients 5°C
 High shear mix for 10 minutes
 Hydrate 30 min w. slow agitation, 20°C
 Adjust pH to 7.00 with NaOH 10%.
 Preheating 80°C
 Direct steam injection 143°C/6 sec
 Flash cooling 80°C
 Homogenization 10 bar
 Cooling and septic filling 5°C



