

Technical Application Sheet VIDOGLACE MS A/2 “Frozen Yoghurt”

Recipe

| | |
|-------------------------|----------------|
| Yoghurt | 77.30% |
| Skim Milk Powder | 3.10% |
| Whey Powder | 2.00% |
| Sugar | 9.00% |
| Dextrose | 5.00% |
| Glucose Syrup | 3.00% |
| VIDOGLACE MS A/2 | 0.60% |
| Flavours | ... |
| Total | 100.00% |

Technology/Process

- Measure out Yoghurt and adjust the temperature to 25°C
- Add skim milk powder (SMP) and whey powder (WP)
- Heat up to 65°C
- Add the sugar, **VIDOGLACE MS A/2**, dextrose and glucose syrup
- Hold mixture for 15 min
- Heat up to 75°C
- High pressure homogenisation at 180/40 bar
- Pasteurisation at 87°C for 15 seconds
- Cool down to 6°C
- Hold for 3 hours to mature
- Add flavours
- Deep freezing

Application Sheet VIDOGLACE MS A_2 20140821

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