

Palsgaard®

GLOBAL PRODUCT CONCEPT – IMMUNE HEALTH

Brown Sugar Stirred Yoghurt with Chia Seeds

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PRODUCT CONCEPT

Finished product

CHALLENGES IN PRODUCT DEVELOPMENT REQUIREMENT

- Creation of texture that is firm enough to suspend the inclusion like chia seeds
- Creation of smooth and creamy consistency
- Whey separation during storage and distribution
- Product with good organoleptic properties

PALSGAARD TECHNOLOGY

Palsgaard® AcidMilk 347

Mixture of stabilisers

PRODUCT ADVANTAGE

- Creates a smooth and creamy consistency, and a firm texture in stirred yoghurt
- Prevents whey separation during distribution and storage (excellent water binding property)

EVALUATION



Click photo to access online video showing evaluation of the yoghurt:

- Smooth and glossy yoghurt with no whey separation
- Creamy mouthfeel
- Even distribution of inclusions/chia seeds

PALSGAARD® ACIDMILK 347

Brown Sugar Stirred Yoghurt with Chia Seed – Recipe Suggestion



Recipe

	Percentage
Palsgaard® AcidMilk 347	0.90
Skim milk powder	9.40
Anhydrous Milk Fat	3.80
Low GI Brown Sugar ¹	3.00
Palatinose™ ²	3.00
Colour – FruitMax Dark Brown 710 WS ³	0.25
Brown Sugar Flavour – 328511 ⁴	0.08
Chia Seed	As desired
Water up to	100.0%

¹ From Central Sugars Refinery

² From Beneo

³ From Chr. Hansen

⁴ From Symrise

Composition

	Percentage
Fat	3.85
Protein	3.08
Palsgaard® AcidMilk 347	0.90
Total Solids	18.59

Procedure

- Melt anhydrous milk fat at 70°C.
- Hydrate skim milk powder with 45 - 50°C water for 20-30 minutes.
- Add Palsgaard® AcidMilk 347 with the rest of the ingredients to the milk solution, mix well.
- Add the fat to the milk solution while stirring and heat up to 65°C, mix well.
- Preheat to 65 – 75°C
- Homogenise at 200 bar (single stage).
- Pasteurise at 90°C for 5 minutes.
- Cool to 43°C.
- Inoculate with starter culture.
- Incubate in tank at 43°C, stop incubation when pH reaches 4.5 – 4.6
- Pass through homogeniser with no pressure to break down curd
- Stir chia seed into yoghurt
- Fill into containers
- Transfer to chiller and cool to 5°C



ORDER SAMPLES

To order samples of Palsgaard® AcidMilk 347, please contact your local Palsgaard office via Palsgaard.com