

A still life composition featuring a coconut, a glass of water, a pile of rice, and a piece of ginger on a dark blue background. The coconut is the central focus, with its white flesh cut into strips and placed in a wooden bowl. The glass of water is in the upper left, and the pile of rice is in the lower left. The ginger is in the lower right. The background is a dark blue, textured surface.

Palsgaard®

GLOBAL PRODUCT CONCEPT – PLANT-BASED DAIRY ALTERNATIVE

Coconut-Rice Drinkable Yoghurt Alternative

Prepared by Palsgaard's Global Industry Team Dairy – Andrés Aguilera

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Coconut-Rice Drinkable Yoghurt Alternative

CHALLENGES IN PRODUCT DEVELOPMENT REQUIREMENT

- Microorganism development-curve on a plant-based fermented product
- Finding a plant-based raw material stable to acid conditions
- Developing body and consistency on a plant-based yoghurt

PALSGAARD TECHNOLOGY

- Palsgaard® RecMilk 131
 - Mixture of emulsifier and stabilisers
- Palsgaard® AcidMilk 316
 - Mixture of stabilisers

PRODUCT ADVANTAGE

- Prevents sedimentation of rice particles
- Prevents syneresis in shelf-life
- Improves the texture of the yoghurt giving a richer and more creamy taste



EVALUATION

Click on photo to view online video with evaluation of the coconut-rice drinkable yoghurt

- Rich mouthfeel without dairy protein
- The characteristic fermented flavour of a yoghurt
- Fluid texture
- No sedimentation or syneresis

PALSGAARD® ACIDMILK 316 & PALSGAARD® RECMILK 131

Coconut-Rice Drinkable Yoghurt Alternative – Recipe Suggestion



Recipe

	Percentage
Palsgaard® RecMilk 316	0.50
Palsgaard® AcidMilk 131	0.20
Coconut paste ¹	6.00
Rice flour ²	5.00
Sucrose	4.00
Orafti FTX Inulin ²	2.00
Water up to	100%

¹ From DeiCoco

² From Beneo

Composition

	Percentage
Fat	1.50
Protein	1.00
Carbohydrates	11.00
Palsgaard® AcidMilk 316	0.50
Palsgaard® RecMilk 131	0.20
Total Solids	14.20

Procedure

- Hydrate rice flour at 60°C for approximately 30 minutes
- Add sucrose and Orafti FTX inulin
- Add Palsgaard® RecMilk 131 and Palsgaard® AcidMilk 316
- Pasteurize at 90 °C for 6 minutes
- Homogenized at 150 bars two steps (100/50)
- Cool to 45 °C
- Inoculate with starter culture and ferment at 45°C until 4.5pH (S. Thermophilus and L. Bulgaricus)
- Homogenise without applying pressure
- Cool to 10°C
- Fill in containers and store at refrigeration

Disclaimer:

Please check your local food regulation for labelling requirements, to see if it can be labelled as a yoghurt.



ORDER SAMPLES

To order samples of Palsgaard® AcidMilk 316 and Palsgaard® RecMilk 131, please contact your local Palsgaard office via Palsgaard.com