

COCONUT YOGURT

with AGENAPURE 21.405



VEGAN



CLEAN LABEL

INGREDIENTS

% w/w

PREPARATION

PART A:

Water	65.72
Coconut milk	28.13
AGENAPURE 21.405	6.00

- Part A ingredients are homogenized in a measuring beaker and transferred to the Stephan cooker with stirring attachment.
- The mixture is pasteurized under continuous stirring (90°C for 7 minutes, 10 % main motor, 40 % mixing wing).
- It is then cooled and homogenized at 65°C for 5 minutes (30 % main motor, 40 % mixing wing).
- Afterwards, the mixture is further cooled to 40°C (10 % main motor, 40 % mixing wing) and the yogurt cultures are added.
- The sealed vessel is then incubated in a climate chamber at 40°C for 18 hours.
- Following incubation, the yogurt is gently stirred once more (30°C, 7 minutes, 10 % main motor, 40% mixing wing).
- The final yogurt product is hot-filled under sterile conditions and stored chilled.

Part B:

Yogurt cultures	0.16
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The mentioned stirring rate is based on the Stephan machine type UM/SK 5 equipped with an anchor stirrer and adapted for the production of 1.0 kg end product.

Please be advised that the components supplied by AGRANA Starch are tailored according to their dry substance content. However, it is important to acknowledge that the dry substance content may be subject to natural fluctuations.

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