

Fat-Free Calcium Fortified Stirred Yogurt



INGREDIENTS

	Usage Levels (%)
Fresh skimmed milk (0.2% fat, 9.0% MSNF)	92.46
Culture	3.00
Whey protein concentrate, 80% protein (WPC 80)	1.80
Fructose	1.00
Modified food starch	1.00
Milk calcium	0.43
Kosher gelatin	0.30
Sucralose	0.01
Flavor and color	variable
Total	100.00

NUTRITIONAL CONTENT

Per 100g	
Calories	50kcal
Total Fat	0g
Saturated Fat	0g
Trans Fat	0g
Cholesterol	0mg
Total Carbohydrates	7g
Dietary Fiber	0g
Sugars	6g
Protein	5g
Calcium	50mg
Magnesium	0mg
Phosphorus	3mg
Potassium	4mg
Sodium	330mg

PREPARATION

1. **Blend dry ingredients into skimmed milk.**
2. **HTST pasteurize and homogenize.**
3. **Heat to 85°C (185°F) and hold for 30 minutes with slow mixing.**
4. **Cool to 42°C (108°F) and mix in flavor, color and culture.**
5. **Package in cups.**
6. **Transfer cups to 42°C (108°F) incubator.**
7. **Incubate until pH reaches 4.6.**
8. **Transfer cups to 0-4°C (32-39°F) storage and cool.**
9. **Store and distribute at 0-4°C (32-39°F).**

Rely on the dynamic lineup of U.S. dairy to meet consumer demands for global product development. The U.S. Dairy Export Council (USDEC) offers resources on ThinkUSAdairy.org including a dairy ingredient supplier search, consumer, nutrition and product research, technical insights and prototype assistance to help develop and launch your next successful product. [@ThinkUSAdairy](https://twitter.com/ThinkUSAdairy)

This formula serves as a reference. Product developers are encouraged to modify the formula to meet manufacturing and finished product specification needs. DDeveloped by Huginin & Associates, USA. ©2014 U.S. Dairy Export Council.