

Palsgaard®

GLOBAL PRODUCT CONCEPT-IMMUNE HEALTH

Acai Beetroot Drinking Yoghurt

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GLOBAL PRODUCT CONCEPT – IMMUNE HEALTH

ACAI BEETROOT DRINKING YOGHURT

CHALLENGES IN PRODUCT DEVELOPMENT REQUIREMENT

- Whey separation during storage and distribution
- Creation of texture that is drinkable to prevent whey separation
- Creation of smooth and creamy consistency
- Product with good organoleptic properties
- Stable colour

PALSGAARD TECHNOLOGY

Palsgaard® AcidMilk 310

Mixture of stabilizers

Natural, clean label

PRODUCT ADVANTAGE

- Prevents whey separation during distribution and storage.
- It has excellence water binding properties.
- Provide smoothness and creaminess to the finished product.

EVALUATION



Click on photo to view online video with evaluation of the yoghurt drink:

- The yoghurt has a smooth consistency
- Its texture is a little thicker than a standard drinking yoghurt
- It has a nice acai taste

PALSGAARD® ACIDMILK 310

Acai Beetroot Drinking Yoghurt – Recipe Suggestion



Recipe

	Percentage
Palsgaard® AcidMilk 310	1.10
Whole Milk Powder	4.20
Skim Milk Powder	4.00
Culture – YoFlex®Mild 1*	+
Sugar	7.00
Beetroot powder	0.38
Acai powder	0.09
Colour - Exberry®Shade Veggie Red**	0.25
Acai Berry flavour***	0.12
Water up to	100.0%

*Chr. Hansen, YoFlex®Mild 1

**GNT, item 84180007

***KH Robert, PCA. 6972

