

HIGH PROTEIN YOGURT

REFERENCE FORMULA

COMPOSITION	DOSAGE (%)
Skim Milk Powder	15.00
Sugar	4.00
KREM 402 SEC	0.60
EKOLITE BIOS SS-436	0.01
Water	Up to 100
Protein	5.00%
Fat	0.20%

Texturising
System
KREM 402 SEC

PROCEDURE

1. Mix skim milk powder in water at 45-50°C for 20 minutes.
2. Add sugar and KREM 402 SEC into mix.
Note: Pre-blend KREM 402 SEC with sugar, for better dispersion in mix.
3. Heat the mix to 60°C.
4. Homogenize at 150/50 bar.
5. Pasteurize at 96°C for 3 min.
6. Cool to 43°C.
7. Inoculate Ekolite BIOS SS-436 at 0.01%.
8. Ferment till pH reach 4.60.
9. Cool to 25°C and texturize.

HIGH PROTEIN SOYA MILK



Texturising
System:

**Ekömul KREM
304 SEC**

Dosage: 0.30%

Functions

- Stabilization of emulsion
- Creamy mouthfeel

REFERENCE FORMULA

COMPOSITION	DOSAGE (%)
Sugar	6.00
Soya bean oil	0.40
Ekömul KREM 304 SEC	0.30
Soya Extract	93.30
Fat	1.40
Protein	2.00

PROCEDURE

1. Add sugar and **Ekömul KREM 304 SEC** to soya extract at 45-50°C.
2. While stirring add soya bean oil.
3. Heat mix to 75°C.
4. Homogenize at 200/50 bar.
5. UHT at 143 °C for 4 sec.
6. Fill aseptically.

*The information and recommendations contained herein are to the best of our knowledge reliable. However, nothing herein is to be construed as a warranty of representation in respect of safety in use, suitability, efficacy or otherwise including freedom from patent infringement. User should conduct their own tests to determine the suitability of our product for their own specific purposes and the legal status for their intended use of the product.
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FIBRE PROBIOTIC & PROTEIN RICH POWDERED CHOCOLATE BEVERAGE MIX

REFERENCE FORMULA

INGREDIENTS	(%)
Nutritious instant beverage powder from Soy Protein Isolate	35.6
Instantised Whey Protein Concentrate	12.6
Ekömul KREM 311 SEC	0.30
Sucrose	31
Fructose powder	10
Cocoa powder	6.62
Probiotic (beneficial bacteria)	0.28
Polydextrose prebiotic fibre	2
DHA	0.1
Butter Cookie flavour powder	1
Chocolate flavour powder	0.5

Texturising
System:

**Ekömul KREM
311 SEC**

Dosage: 0.30%

Functions

- Cocoa Suspension
- Creamy mouthfeel

PROCEDURE

1. Weigh all ingredients. Keep aside. Sift the ingredients: Sucrose, Soy Protein Isolate, Whey Protein Concentrate.
2. Take the sucrose, fructose, **Ekömul KREM 311 SEC**, DHA powder, probiotic, and polydextrose. Then blend together at speed 1 (20 rpm).
3. Add the Soy protein/ WPC to the above and blend at speed 1.
4. Add the Cocoa powder, flavours to the above and blend at speed 1.
5. Reconstitute the powder in milk or water as per the required dosage.

