

Application Recipe

Coconut and Rice Yoghurt



Key benefits

Plant-based dairy alternative

Coconut and Rice Yoghurt

Ingredients

	Test Recipe (%)	Reference (%)
Water	82.30	82.30
Palsgaard RecMilk 316	0.50	0.50
Palsgaard AcidMilk 131	0.20	0.20
Coconut paste	6.00	6.00
Remyflo R 1000P	5.00	5.00
Sucrose	4.00	4.00
Orafti FTX Inulin	2.00	2.00
Total	100.00	100.00

Featured Ingredients

- Palsgaard RecMilk 316
- Palsgaard AcidMilk 131
- Remyflo R 1000P
- Orafti FTX Inulin

Disclaimer: All information described in this document is intended for informational purpose only. The user of the products mentioned is solely responsible to evaluate and verify its suitability in their end application. Furthermore, the compliance to regulatory or legislative requirements of the country in which the end products are offered for sale must be taken into consideration. IDN0223002

Application Recipe

Coconut and Rice Yoghurt

Procedure

1. Hydrate Remyflo R 1000P at 60°C for approximately 30 minutes.
2. Add sucrose and Orafti FTX inulin.
3. Add Palsgaard RecMilk 131 and Palsgaard AcidMilk 316.
4. Pasteurize at 90 °C for 6 minutes.
5. Homogenized at 150 bars two steps (100/50) and cool to 45 °C.
6. Inoculate with starter culture and ferment at 45°C until 4.5 pH (S. *Thermophilus* and L. *Bulgaricus*).
7. Homogenise without applying pressure and cool to 10°C.
8. Fill in containers and store at refrigeration.

Featured Ingredients

Palsgaard RecMilk 316 & Palsgaard AcidMilk 131

Technical benefits of Recmilk & AcidMilk

Prevents sedimentation of rice particles

Prevents syneresis in shelf-life

Improves the texture of the yogurt giving a richer and more creamy taste

Remyflo R 1000P

Nutritional benefits of Remy

Gluten-free

Good amino acid profile

Good digestibility

Non-allergenic

Technical benefits of Remy

Naturally derived from rice

Soluble in water

Improves texture & mouthfeel

Orafti FTX Inulin

Nutritional Benefits of Inulin

Promote digestive health: Improves intestinal flora balance

Close the fibre gap: prebiotic dietary fibres

Reduce overall calorie intake: weight management

Support in blood glucose management

Technical benefits of Inulin

Naturally derived from chicory roots

As fat replacement and stable at high temperature process

Soluble in water

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