

# Ambient high-protein drinking yoghurt

The winner of World Dairy Innovation Awards 2024!!!



## Positioning

Keeping the viscosity low is the key to successful production of drinking yoghurt. Nutrilac® ProteinBoost ensures low viscosity throughout the heat processes and in low pH environment making it perfect for UHT-treated drinking yoghurts which can be stored ambient for at least 6 months without losing its good quality and clean milky taste.

## Advantages of Nutrilac® ProteinBoost in ambient high-protein drinking yoghurt

- Low viscosity during process and in final product
- Heat and low pH resistant protein
- Stable throughout 6 months storage at ambient conditions

## Key benefits

- High in nutritious proteins
- Pleasant drinkable viscosity
- On-the-go product



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## Recipe

### Recipe

<b>Nutrillac® FO-7875</b>	<b>4.00 %</b>
Sugar	7.00 %
Stabiliser, Grindsted® YO-TEX 980	1.00 %
Tocopherol, Vitamin E	0.01 %
Cream, 38 % fat	8.35 %
Skimmed milk, 3 % protein	79.44 %

### Nutritive values (calculated)

Energy per 100 g	433 kJ/103 kcal
Protein	6.04 %
Carbohydrate	12.01 %
Fat	3.40 %
Total solids	21.79 %

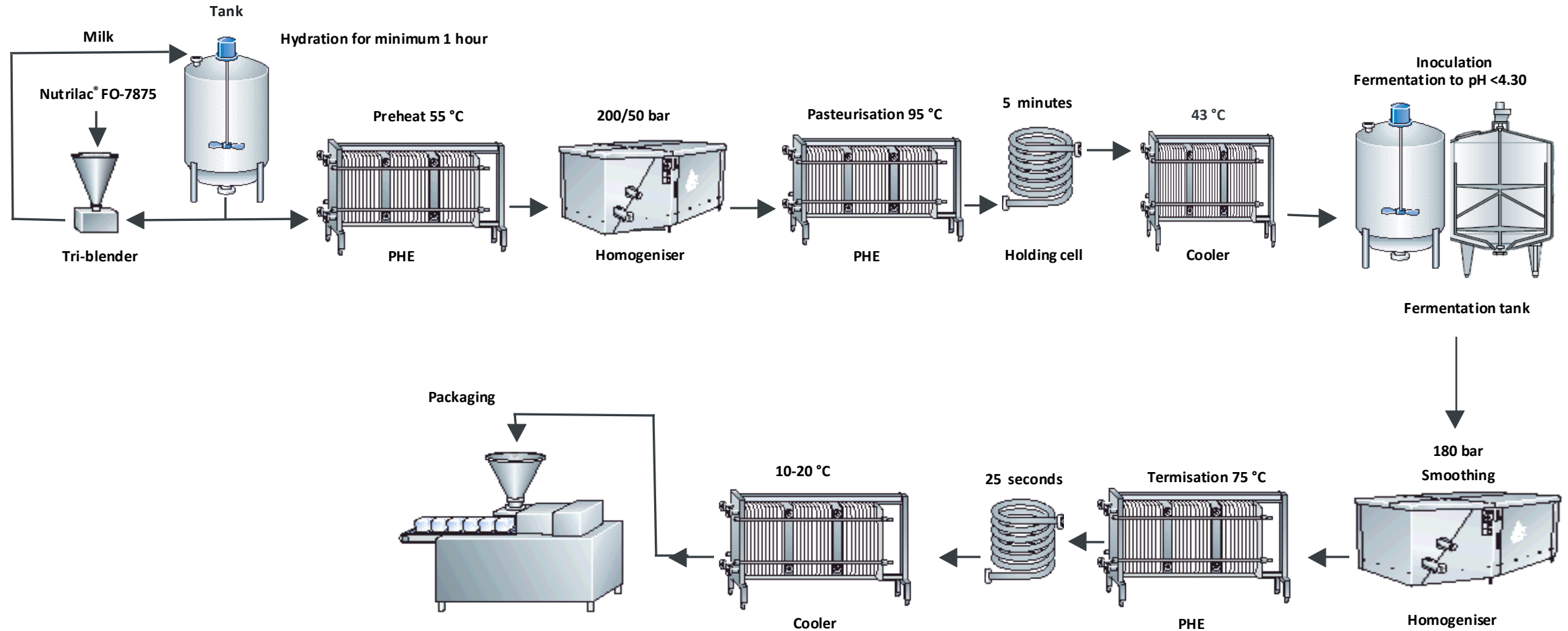
6 %  
protein

High in  
protein\*



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Process - Two heating steps

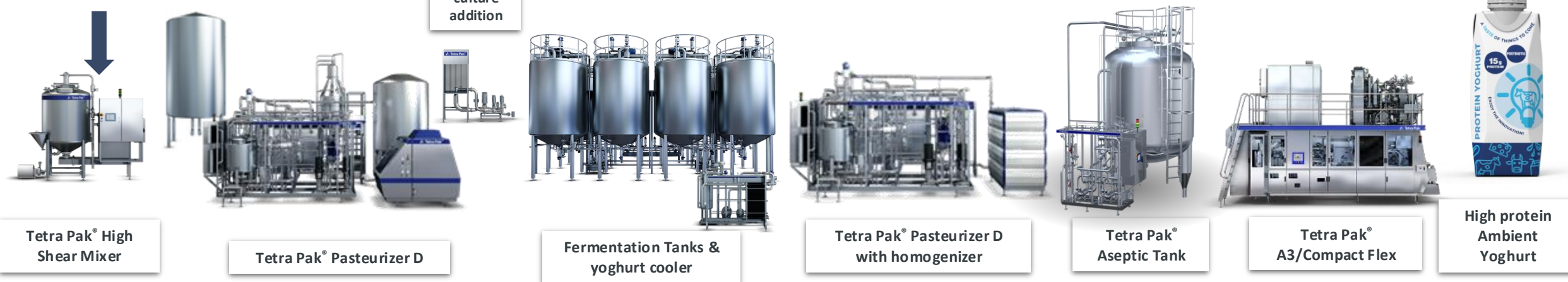




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Tetra Pak® line

Nutrillac® FO-7875



Starter culture addition

Tetra Pak® High Shear Mixer

Tetra Pak® Pasteurizer D

Fermentation Tanks & yoghurt cooler

Tetra Pak® Pasteurizer D with homogenizer

Tetra Pak® Aseptic Tank

Tetra Pak® A3/Compact Flex

High protein Ambient Yoghurt