

# Fermented Oat Yoghurt with Fruit, Stirred



## PerfectaSOL<sup>®</sup> by Avebe

Ingredients	Dosage (%)
Oat base	74.12
Fruit	15.00
PerfectaSOL <sup>®</sup> D 600*	3.75
Dextrose**	6.00
Vegetable fat or oil	1.12
Vegan yoghurt culture	q.s.
<b>Total</b>	<b>100</b>

\* Potato starch, potato protein

\*\* added as a food source for culture and sweetening

Fat content 1.5 %

## PerfectaSOL<sup>®</sup> D 600

PerfectaSOL<sup>®</sup> for the closest textures to regular yoghurt. Providing a similar eating experience. Perfectly fits your free-from allergen labelling formulations\*.

\* if following EU labelling legislation

### Preparation

- Mix PerfectaSOL<sup>®</sup> D 600 and dextrose
- If solid fat is used, first add the solid fat to the oat base and heat to 50 °C until the fat is melted
- Add the powder mix to the oat base
- Mix and hydrate approx. 5 min.
- Add oil slowly under high shear
- Pasteurize the mixture to 85°C
- Homogenize at 150/50 bar
- Cool down to fermentation temperature 36-44°C
- Add sufficient amount of yoghurt culture
- Fermentation until pH < 4.5
- Add fruit and stir / smoothen
- Fill in packaging
- Store at 4°C for at least 2 days

