

Fermented Coconut Yoghurt, Greek style



PerfectaSOL[®] by Avebe

Ingredients	Dosage (%)
Coconut base (8% fat)	91.57
PerfectaSOL [®] D 600*	3.75
Vegetable fat or oil	2.67
Dextrose*	2.00
Vegan yoghurt culture	q.s.
Total	100

* Potato starch, potato protein

** added as a food source for culture

Fat content 10%

PerfectaSOL[®] D 600

PerfectaSOL[®] 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[®] D 600 and dextrose
- If solid fat is used, first add the solid fat to the coconut base and heat to 50 °C until the fat is melted
- Add the powder mix to the 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
- Fill in packaging
- Store at 4°C for at least 2 days