

Plant-based alternative for

# Yogurt

Inspiration  
recipe



## Benefits

- Neutral taste
- Very smooth & creamy texture
- Glossy appearance
- High protein claim



**Cosun**  
Ingredients

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# Yogurt

## Ingredients

|                                          | %          |
|------------------------------------------|------------|
| Water                                    | 87.2       |
| <b>Tendra® Fava Bean Protein Isolate</b> | <b>6.0</b> |
| Dextrose                                 | 4.0        |
| Rapeseed oil                             | 2.5        |
| Citrus fibre                             | 0.2        |
| Tricalcium phosphate                     | 0.1        |
| Culture                                  | 0.2 U/L    |

## Preparation

- 1 Hydrate Tendra® in water for 30
- 2 minutes
- 3 Add dextrose, citrus fibre and tricalcium phosphate and stir for 5 minutes
- 4 High shear the mix for 1 minute
- 5 while adding oil
- 6 Pasteurize at 90°C for 30 seconds
- 7 Homogenize at 200/50 bar
- 8 Cool the mixture to fermentation temperature
- Add culture and ferment to pH 4.5
- Stir the yoghurt and store in fridge

## Nutritional Value\*

per 100g

|                    |                |
|--------------------|----------------|
| Energy             | 234 kJ/56 kcal |
| Fat                | 2.5 g          |
| of which saturated | 0.2 g          |
| Carbohydrates      | 3.0 g          |
| of which sugars    | 2.8 g          |
| Fiber              | 0.3 g          |
| Protein            | 5.1 g          |
| Salt               | <0.1 g         |

\*All values are indicative, no rights can be derived from them

**Let's collaborate!**

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