

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
Tendra® Fava Bean Protein Isolate	6.0
Dextrose	4.0
Rapeseed oil	2.5
Citrus fiber	0.2
Tricalcium phosphate	0.1
Culture	0.2 U/L

Preparation

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