

Create a free from fat organic frozen yogurt



INGREDIENTS	%
Yogurt powder* epi	37,0
Sugar*	29,0
Dextrose*	13,2
Skimmed milk powder*	12,0
Whey powder*	6,0
Citric acid	1,8
Guar gum*	1,0

## **IMPLEMENTATION**

- Reconstitution at 27.8% with water
- Once the base is reconstituted, pour it into a soft ice machine to make the ice

\* Organic



## **BENEFITS**

- Good powder dilution
- Yogurt denomination & organic labelling
- Provide natural probiotics
- Recipe source of high quality proteins and calcium\*
- Good balance between the sour & fresh taste of the yogurt

\*according to EU regulations No. 1924/2006 and No. 1169/2011

EPI ingredient tips: add fruit juice instead of water and create a unique frozen fruit and yogurt.

## NUTRITIONAL VALUES

NUTRITIONAL	PER 100G OF DRY MIX	PER 100G OF FROZEN YOGURT
Calories	376 kcal/ 1600 KJ	103 kcal/ 438 KJ
Protein (g)	18	5,0
Carbohydrates (g)	72	20
of sugars (g)	72	20
Fat (g)	0,4	0,1
Fibers (g)	0	0
Calcium (mg)	706	196
Living lactic acid bacteria (ufc/g)	>1x10 <sup>6</sup>	>1x10 <sup>6</sup>

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