

Greek-style Yogurt with MPC 80

This formulation is for a Greek-style yogurt made using the fortification method with MPC80 to achieve 10% protein and 2% fat.



INGREDIENTS	%
Skim milk	86.64
MPC 80	8.29
Cream	4.89
Pectin	0.18
Total	100.00

Nutrition Facts

Serving Size (100g)	
Servings Per Container	
Amount Per Serving	
Calories 80	Calories from Fat 15
% Daily Value*	
Total Fat 2g	3%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 10mg	3%
Sodium 50mg	2%
Total Carbohydrate 5g	2%
Dietary Fiber 0g	0%
Sugars 5g	
Protein 10g	
Vitamin A 2%	• Vitamin C 0%
Calcium 25%	• Iron 0%
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:	
	Calories: 2,000 2,500
Total Fat	Less than 65g 80g
Saturated Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300mg
Sodium	Less than 2,400mg 2,400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g
Calories per gram:	
Fat 9 • Carbohydrate 4 • Protein 4	

PROCEDURE

- Mix MPC80 into skim milk with a high speed mixer. Add cream and pectin. Allow to hydrate with slow agitation and warm in steam-jacketed tank to 60°C so solution is at 50°C for a minimum of an hour to achieve full hydration of the MPC and best functionality.
- Homogenize mix (60°C) at 2000 psi/500 psi (138 bar/34 bar).
- Pasteurize by batch pasteurization at 85C for 30 minutes or HTST at 95C for 5-7 minutes to achieve the maximum viscosity. Reduce the temperature if less viscosity is desired.
- Cool to 43°C and add culture at recommended levels by the manufacturer.
- Incubate at 43°C for 8-10 hours to achieve pH 4.6.
- Package as desired.

Rely on the dynamic lineup of U.S. dairy products to meet consumer demand for tasty and nutritious foods. The U.S. Dairy Export Council (USDEC) offers resources on ThinkUSAdairy.org, including a dairy ingredient supplier search, consumer, nutrition and product research, technical insights and recipe ideas to help develop your next successful menu item.

This recipe only serves as a reference. ©2017 U.S. Dairy Export Council.