



APPLICATION Suggestion

Plain NonFat Greek Yogurt



The freshest MPC on earth makes a world of difference in yogurt texture and creaminess.

IdaPro MPC is an excellent ingredient for stabilizing yogurt and for increasing protein to skim solids for Greek yogurt applications. Stabilizers such as modified food starch, pectin, gelatin, and/or gums will provide desired texture to yogurt, but they can also detract from the desired aroma and flavor profile. In regular, low fat, or nonfat yogurt, use of IdaPro MPC as part of the stabilizing system will result in a yogurt with a heavier body and creamier texture while maintaining a rich dairy flavor and aroma.

IdaPro MPC is especially beneficial in Greek style yogurt applications. Traditional methods for manufacture of Greek style yogurts are too cumbersome and unhygienic for large scale, modern yogurt manufacturing facilities. To make a consistent quality Greek style yogurt, use IdaPro MPC to increase the protein content to desired levels. The IdaPro MPC will add significantly to texture and stability, reducing the necessity for addition of other stabilizers.

Suggested Application

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Serving Size 170 grams

NUTRITION INFORMATION

	Amount Per Serving
Fat	0 grams
Carbohydrate	10 grams
Sugar	9 grams
Protein	14 grams
Skim Milk	156.85 grams/92.27%
IdaPro® MPC-80	11.00 grams/6.47%
Modified Food Starch	1.30 grams/0.76%
Dipotassium Phosphate	0.85 grams/0.50%

Procedure

1. Mix IdaPro® MPC-80 into 45 °F skim milk.
2. Allow 30 minutes to hydrate with mixing.
3. Add dipotassium phosphate. Mix for 5 minutes.
4. Add modified food starch.
5. Heat to 200 °F and hold at the temperate for 6 minutes.
6. Cool to approximately 100 °F and culture.

Disclaimer: This information is presented for informational purposes based upon average values of product characteristics and to provide general information of product specifications without representation or warranty of infringement of patent. The presentation of the information is not a representation or warranty of the final product characteristics or specifications. The final product shall be in accordance with the product specifications agreed to in writing prior to order confirmation.

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Contact your Idaho Milk Products representative to discuss cost savings in Milk Protein Concentrate applications today.

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