

Vegan Yoghurt

Deflavoured Faba Bean Protein (FFBP-60-D) contributes mouthfeel and adds protein to the recipe
 Viscosifying Starch contributes to the consistency and mouthfeel of the final product

Ingredients	%
Water	70.33
Coconut Milk	14.70
Sugar	6.50
Deflavoured Faba Bean Protein	5.45
Viscosifying Starch	3.00
Culture	0.02

Nutrition Facts	
Serving size	(100g)
Energy	79kcal / 331kj
Fat	2.7g
of which saturates	1.8g
Carbohydrate	10.1g
of which sugars	6.9g
Protein	3.2g
Dietary Fibre	0.6g
Sodium	0.0g

Preparation:

1. Blend dry components and incorporate into water and coconut milk
2. Preheat to 58°C
3. Homogenise (2nd/1st stage) at 30/150 bar
4. Heat to 95°C and hold for 5min
5. Cool to 43°C and inoculate with standard culture
6. At pH 4.6 stop fermentation, stretch (static smoothing equipment) and fill
7. Cool down to 4°C

