

## Low-Fat Reduced-Sugar Swiss Style Yogurt MALTISWEET® M95 Maltitol Solution

Ingredients	Percent
A. Butter fat	2.00
Milk Solids Non Fat	12.00
MALTISWEET® M95 Maltitol Solution <sup>1</sup>	4.25
Sucrose	4.00
Stabilizer CCI #723 <sup>2</sup>	1.50
SPLENDA® Sucralose Solution <sup>3</sup>	0.01
<b>Total</b>	<b>23.76</b>
B. Yogurt Starter Culture #653 <sup>4</sup>	0.30
Vanilla Flavor	0.25

### Procedure

- Place milk, cream (if present in the formula), MALTISWEET® M95 Maltitol Solution and sucralose solution into a mixing vessel and disperse the stabilizers into the mixture under agitation to prevent clumping and promote better incorporation. Continue the agitation until homogenous (typically 10-15 minutes).
- Slowly add sucrose and non fat dry milk powder to the mixture. Mix thoroughly. (In some cases, stabilizers may be pre-blended with sugar or any dry ingredients in the formula and added to the liquid mixture to facilitate full hydration and improve dispersion.)
- Pasteurize the mixture using HTST (180° F for 30 seconds); then homogenize at 2,000/500 PSI (2-stage).
- Cool the homogenized mixture to 40° F and place in holding vessel.
- Perform heat treatment by heating the mixture to 185-187° F under slow agitation and hold for 30 minutes. Cool immediately to 104° F.
- Inoculate the mixture with starter yogurt culture.
- Agitate slowly to mix the culture. Incubate at 104° F until the pH of 4.20-4.50 or a titratable acidity of 0.90 is achieved.
- Break the curd, add vanilla flavor and park in containers.
- Store under refrigeration.

<sup>1</sup>MALTISWEET® is a registered trademark of Corn Products International, Inc.

<sup>2</sup>Stabilizer CCI #723 is a product of Tate & Lyle, Inc.

<sup>3</sup>SPLENDA® is a registered trademark of McNeil Nutritionals, LLC.

<sup>4</sup>Yogurt Starter Culture #653 is a product of Danisco Inc.

<b>Nutrition Facts</b>	
Serving Size (170g)	
Servings Per Container	
<b>Amount Per Serving</b>	
<b>Calories 160</b>	<b>Calories from Fat 30</b>
<b>% Daily Value*</b>	
<b>Total Fat 3g</b>	<b>5%</b>
Saturated Fat 2g	<b>10%</b>
Trans Fat 0g	
<b>Cholesterol 15mg</b>	<b>5%</b>
<b>Sodium 120mg</b>	<b>5%</b>
<b>Total Carbohydrate 27g</b>	<b>9%</b>
Dietary Fiber 2g	<b>8%</b>
Sugars 17g	
Sugar Alcohol 7g	
<b>Protein 8g</b>	
Vitamin A 8%	• Vitamin C 2%
Calcium 30%	• 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 300 mg
Sodium	Less Than 2,400mg 2,400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g
Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4	