

New Stabilizing Systems Promote Innovative Product Ideas (Yogurt Cubes and Low-Fat Greek yogurt) for the Yogurt Category



Yogurt products are a strong-selling category around the world. One reason is the variety of forms this dairy products can take. Individual flavours, refined textures and innovative packaging continuously provide the market with new growth opportunities.

Hydrosol offers dairies a way to expand on this success with innovative creations. The company has developed new stabilizing systems for yogurt cubes and for innovative ideas with Greek yogurt.

Cultured milk products like yogurt have a very positive image. Yogurt is associated with healthy nutrition, fresh flavour and comparatively low calories. The new **Stabisol QCU 2** stabilizing system lets dairies present yogurt in a whole new way, by making it formable. Producers can make yogurt cubes for use in salads as a fresh, low-fat alternative to feta cubes. They are easy to manufacture and can be individualized with herbs, olives, dried tomato or even salmon. Production can take place on standard systems; the yogurt must only be mixed with the other ingredients and heated.

Greek yogurt has become very popular, and no wonder – it combines two important trends, health and enjoyment. It lets consumers enjoy the healthy ingredients of a dairy product in a creamy texture. **The new line of stabilizing systems for Greek yogurt** makes it possible to produce Greek yogurt with fat contents from 0 to 10 percent, with texture, appearance and flavour that are identical to the original.

Stabisol JGW is an ideal clean label solution for dairies. It can be used to make declaration-friendly Greek yogurt with 3.5 to 10 percent fat content. Hydrosol has also developed stabilizing systems that reduce syneresis which helps to enhance the classic product when used with watery fruit or vegetables, for example with cucumbers for a creamy tzatziki.

Andina Ingredients Ltd. is a specialist UK based company dedicated to supplying high quality natural ingredients and texture solutions to the food industry. It is the official agent for Hydrosol GmbH & Co. KG in the UK and Ireland. Andina's personal approach ensures a reliable and flexible service. Its technical expertise, supported by its world leading partner HYDROSOL, means it provides its clients with outstanding technical assistance.

Andina's product range for the Food Industry offers solutions to industrial producers in order to reduce costs, increase process efficiency, optimise output and improve end products.

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