



## NON-FAT FROZEN YOGURT SOFT-SERVE

INGREDIENTS	%
Water	69
Granulated Sugar	16
<b>Culturtek</b> , cultured whey protein concentrate	14
Vanilla	0

### PROCEDURE

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1. Combine all dry ingredients.
2. Add water and mix well so all ingredients go into solution.
3. If desired, adjust mix to a pH range of 5.8-6.0 to obtain preferred flavor profile.
4. Freeze in a soft-serve machine.

### BENEFITS

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**Culturtek** contains an active yogurt culture plus provides cultured flavors. The emulsifying and aerating properties of **Culturtek** provide viscosity, a stable soft serve and high yield.