



NON-FAT FROZEN YOGURT SOFT-SERVE

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

PROCEDURE

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

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.