



NON-FAT FROZEN YOGURT SOFT-SERVE

INGREDIENTS	%
Water	69.9
Granulated Sugar	16.0
Culturtek , cultured whey protein concentrate	14.0
Vanilla	0.1

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.