	PRODUCT TECHNICAL SHEET TÖUFOOD	PROD. CODE 0103048 0103049
YÖDRY		Rev: 00 Date: 3011/17

PRODUCT DESCRIPTION

Yoghurt flavouring for dried powder products.

INGREDIENTS LIST

Skimmed milk yoghurt powder with whey and calcium phosphate (E-341)..

PRODUCT ORGANOLEPTIC PROPERTIES

Texture: Powder
Colour: White
Flavour: Yoghurt flavour

PRODUCT PHYSICAL-CHEMICAL PROPERTIES

Loss on Drying: < 5%
Solubility: Hot water dispersible, but it also disperse in cold water.

MICROBIOLOGICAL PROPERTIES

Coliforms/0,1g: absence	Salmonella: absence/250 g
Staphylococcus aureus: absence	Listeria monocytogenes: absence/g
Escherichia coli/g: < o = 50	Moulds/yeasts: < 50 ufc/g

DOSE/RATIO

Suggested ratio: 50-150g /kg of preparation.

BEST BEFORE


Best before 12 months.

INDICATIONS AND PROPERTIES

Carbohydrates with a high percentage of proteins and low in fat, obtained from fermented and spray dried yogurt. This product will provide yoghurt flavour to sweets, biscuits, sponge cake, fruit and other food.

DIRECTIONS FOR USE

Mix all the ingredients, according to the recipe, until achieving the desired yoghurt flavour. Citric acid can be added to enhance the flavour.

	NUTRITIONAL VALUES TÖUFOOD	PROD. CODE 0103048 0103049
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NUTRITIONAL INFORMATION per 100 g

Theoretical calculations based on generally accepted average values per 100 g.

		por 100 g
Energy Value	kcal	368
	kJ	1566
Fat (Total)	g	1
Of which saturated	g	0,6
Carbohydrates (Total)	g	60,2
Of which sugars	g	60,2
Total dietary fibre	g	0
Protein	g	24,5
Salt	g	1,5
Sodium	g	0,61

ALLERGENS INFORMATION

Lactic allergens.

OTHER INFORMATION



Gluten Free



Halal



Kosher

PACKAGING

130 g and 600 g.

STORAGE

Store in a cool and dry place away from direct sunlight, at a temperature below 25°C. It should not be placed directly on the floor.