

Jungbunzlauer

From nature to ingredients®

Non-dairy mineral fortified soy-yoghurt

with Magnesium and Calcium



European Recipe

Ingredients	Supplier	Quantity	
1 Soy Milk (approx. 5-7 g protein)		98.00 g	98.00 %
2 Pectin Amid CM 020	Herbstreith & Fox	0.10 g	0.10 %
3 Tricalcium Citrate M1098	Jungbunzlauer	1.14 g	1.14 %
4 Trimagnesium Citrate Anhydrous	Jungbunzlauer	0.75 g	0.75 %
5 Starter Cultures Vege 053	Danisco	0.02 g	0.02 %
Total		100 g	100 %

Directions

- 1 Stir soy milk and add stabiliser
- 2 Heat to 90 °C (194 °F) for 5 min whilst stirring
- 3 Cool down whilst stirring and add minerals
- 4 Add cultures when temperature is < 40 °C (104 °F)
- 5 Fill in cups
- 6 Ferment at 40 °C (104 °F) till desired pH is reached
- 7 Cool down (below 8 °C (46.40 °F))

Nutrition Information

	per 100 g
Energy	45 kcal
Protein	3.50 g
Carbohydrates	2.10 g
of which sugar	0.80 g
Fat	2.10 g
Sodium	0.016 g

Nutrition Claims

- High in Calcium (30.00 % NRV*)
- High in Magnesium (30.00 % NRV*)

* Nutrient Reference Value (REGULATION (EU) No 1169 / 2011)



Headquarters **Jungbunzlauer Suisse AG** · CH-4002 Basel · Switzerland · Phone +41-61-2955 100
For further information please contact: headquarters@jungbunzlauer.com
www.jungbunzlauer.com

The information contained herein is meant to demonstrate how our products can be used. This formulation has been subjected to limited stability tests and has been shown to perform well. The given data are suggestions without any guarantee aimed to support customers' development.