PRODUCT FORMULATION

NutraSweet® in Yogurts

ADVANTAGES OF NUTRASWEET® IN YOGURT

- Adds clean, sweet taste
- Provides sweetness at low concentrations
- May enhance and extend certain flavors
- Significant calorie reduction possible§
- No sugar added and light nutritional claims are possible§
- Delivers sweetness equivalency at a cost that is competitive with sucrose and corn syrup
- Easy to use in sundae-style and Swiss yogurts

WORKING WITH NUTRASWEET® IN YOGURT

- NutraSweet can be added to the fruit, which is added either to the cup or the yogurt base after fermentation.
- If NutraSweet is added to the white mass, it is added after culturing has been completed
- Active NutraSweet® use levels:
  0.25-0.35% in fruit preparation
  0.04-0.06% in yogurt
- Can use liquid, granular, or powder forms of NutraSweet
- In finished products, stability of NutraSweet® is suitable for normal distribution and turnover

NO SUGAR ADDED§ STRAWBERRY FRUIT PREPARATION MADE WITH NUTRASWEET®

Ingredient	%
Water	53.85
Strawberries, whole	40.00
Maltodextrin, 18 DE	4.00
Pectin, low-methoxyl	1.25
NutraSweet® brand sweetener	**0.35**
Sodium citrate	0.35
Citric acid	0.10
Preservative	0.10
Color	to suit

Nutrition Information per 100g serving

Calories	35
Carbohydrates (g)	8.6
Sugar (g)	3.1
Sugar Alcohols (g)	0

YO13

PROCESS DESCRIPTION FOR FRUIT PREPARATION MADE WITH NUTRASWEET®

1. Combine dry ingredients in water, blend to dissolve.
2. Mix in fruit.
3. HTST pasteurize at 185°F (85°C) for 3 minutes or at 205°F (96°C) for 30 seconds.
4. Cool rapidly to below 65°F (18°C).
5. Store refrigerated.

§ It is best to consult with a regulatory or legal consultant to determine the appropriate claims and final labeling requirements for your product.

LIGHT/LOW-FAT§ YOGURT WITH NO SUGAR ADDED§ STRAWBERRY FRUIT PREPARATION MADE WITH NUTRASWEET®

Ingredient	%
Yogurt base (85%)	
Water	83.80
Milk Solids Non-Fat (MSNF)	11.50
Milk fat	1.50
Yogurt culture	per supplier recommendation
Stabilizer	1.20
Fruit Phase (15%)	
IQF Strawberries	50.00
Water	45.65
Modified food starch	4.00
NutraSweet® brand sweetener	**0.32**
Flavor	to suit
Color	to suit

Nutrition Information per 1 cup serving

Calories	130.0
Carbohydrates (g)	14.7
Sugar (g)	13.1
Sugar Alcohols (g)	0.0
Fat (g)	3.0

YO11

LIGHT/NON-FAT§ YOGURT WITH NO SUGAR ADDED§ STRAWBERRY FRUIT PREPARATION MADE WITH NUTRASWEET®

Ingredient	%
Yogurt base (85%)	
Water	85.30
Milk Solids Non-Fat (MSNF)	11.50
Yogurt culture	per supplier recommendation
Stabilizer	1.20
Fruit Phase (15%)	
IQF Strawberries	50.00
Water	45.65
Modified food starch	4.00
NutraSweet® brand sweetener	**0.32**
Flavor	to suit
Color	to suit

Nutrition Information per 1 cup serving

Calories	100.0
Carbohydrates (g)	16.0
Sugar (g)	13.2
Sugar Alcohols (g)	0.0
Fat (g)	0.0

YO10

PROCESS DESCRIPTION FOR SWISS-STYLE YOGURT MADE WITH NUTRASWEET®

1. Incubate inoculated milk to desired pH (4.6) and T.A. (1.0)
2. Break curd and process through a "structurizer"
3. Blend in appropriate level of NutraSweet and flavor
4. Blend in fruit preparation
5. Package and cool

Alternate Process:

3. Blend in flavor and fruit preparation containing NutraSweet
4. Package and cool

PROCESS DESCRIPTION FOR SUNDAE-STYLE YOGURT MADE WITH NUTRASWEET®

1. Add fruit preparation containing NutraSweet to yogurt cups
2. Cover fruit preparation with appropriate amount of inoculated milk
3. Incubate at 110° - 115°F (43° - 46°C) to desired pH
4. Cool rapidly

MORE INFORMATION IS AVAILABLE TO YOU

This bulletin is intended to be general in nature. We are eager to work with you in the development of new products and processes. For additional information about our products, please call **1-800-323-5321 (USA/Canada)**

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Visit our website at www.nutrasweet.com

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Publication date:02Sep2003
Bulletin no. AG-PF-03-010