



Dairy Gel 3095

Technical Data Sheet

Product Description :

Dairy Gel 3095 is high developed integrated system containing bovine gelatin & dairy proteins.

Composition :

Bovine gelatin & Dairy protein.

Application :

Dairy Gel 3095 is high developed integrated system used for producing low calorie (light) & moderate fat yoghurt.

Advantage of Usage :

- Improves the characteristic of consistency, taste, softness of the curd of the produced yoghurt, and illustrate the taste & flavor of added fruit.
- Prevents whey separation despite of the mixing process in the final product.
- Increase liberation of taste & odor compounds naturally developed in the produced yoghurt.
- Increase product shelf-life.

Application Level :

Dairy Gel 3095 consists of effective materials & its addition rate depends on the composition of low calorie (light) & moderate fat yoghurt. In general it is recommended to be used at 0.30: 0.50%.

Method of Application :

Dairy Gel 3095 is added to low calorie (light) & moderate fat yoghurt during pre-heating & the process of production is completed as usual.

Storage Instruction :

Keep in dry place away from heat & moisture.

Shelf Life :

24 Months in its unopened original package under a/m storage conditions.

Packaging :

25 Kgs Multilayer paper bags with PE-lining.

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