

**CHALLENGES SOLVED:** **ENHANCE VISCOSITY AND STABILITY OF YOGHURT**

## Give consumers the **clean label** yoghurt they want

**CLEAN & SIMPLE** 

**Customer:** In 2018, 30% of yoghurt launched in Asia Pacific was classified as clean label.<sup>1</sup> In order to meet consumers' demand for clean label yoghurt, a leading dairy company would like to launch a new range of clean label yoghurt.

**Challenge:** Modified starch is commonly added to yoghurt to provide viscosity, texture as well as stability such as preventing water syneresis. To create a clean label yoghurt, starches without chemical modification or E numbers will have to be incorporated to replace modified starch, without compromising the quality.

**Solution:** Ingredion recommended the use of NOVATION® Lumina 300, a functional native starch designed to withstand moderate to high processing conditions such as those used in the manufacturing of yoghurt which has the ability to provide the required viscosity and smooth texture with excellent low temperature stability, without compromising flavour and colour.

**Result:** NOVATION® Lumina 300 functional native starch has the ability to withstand the high shear processing system of yoghurt manufacturing. When incorporated into yoghurt formulation, NOVATION® Lumina 300 functional native starch was able to provide the desired viscosity, smooth appearance, and clean flavour. It ensured product stability, prevented water syneresis and did not interfere with the colour of the final product.

**Takeaway:** NOVATION® Lumina 300 functional native starch is well suited for dairy applications such as yoghurt. It has high process tolerance to withstand the high shear system used in dairy applications. NOVATION® Lumina 300 functional native starch will not contribute flavour or colour to sensitive systems such as dairy applications and it will impart desired viscosity, texture, and stability to the final product.

<sup>1</sup> Source: Innova Database

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