

Yoghurt fruit preparations: Texture only from the fruit for clean and simple declaration

As a centre of excellence for fruit preparations, Herbstreith & Fox presents two solutions for yoghurt fruit preparations.

Texture from the fruit for yoghurt fruit preparations

For 35 – 50 °Brix:	For 20 °Brix:
Pectin Classic CY 702	Herbacel® AQ® Plus Citrus N / Pectin Classic CY 702
<ul style="list-style-type: none"> ✓ No added calcium salt required ✓ Short ingredients list ✓ Suitable for organic products ✓ Smooth homogeneous texture, not gel-like ✓ Appealing surface shine ✓ Low tendency to syneresis ✓ Excellent fruit identity thanks to low boiling viscosity ✓ Even fruit distribution thanks to the yield point at the filling temperature ✓ Stirs into the yoghurt well ✓ Declaration: Pectin 	<ul style="list-style-type: none"> ✓ No added calcium salt required ✓ Short ingredients list ✓ Good retention of the fruit pieces ✓ Texture principle from the fruit ✓ Authentic fruit flavour ✓ Optimal aroma release ✓ Improved Nutri-Score ✓ Declaration: Citrus fibres, pectin

We are happy to advise you on individual product solutions!
Contact: solutions@herbstreith-fox.de



03 / 2021