

REFORMULATE  
AN ALL-TIME  
FAVOURITE

# Fat-reduced curd.



When creating a low fat or fat-reduced curd, a big challenge can be maintaining a smooth texture and creamy mouthfeel. Our experts have developed the solution! By formulating curd with prebiotic functional fibres, you keep texture in check. A pleasant mouthfeel is guaranteed.

**This fat-reduced recipe will attract many consumers that are looking for healthy options.**

The recipe for a fat-reduced curd.

INGREDIENTS (% w/w)	Vanilla ice cream
Milk	96
Orafti® Inulin	10
Minor ingredients (e.g. cream, curd culture)	q.s.

# How to create this curd.



- Mix inulin with milk at 45°C.
- Homogenise the mixture at 65°C.



- Pasteurise at 95°C in a plate heat exchanger for 5 min.
- Cool down to 42°C and inoculate the starter culture and mix it well.



- Fill it in cups at 42°C and incubate the mixture till pH of 4.8 is reached.
- Store the filled cups at 4°C.

## Inulin: Naturally sourced fibre from chicory root.

Inulin-type fructans, such as Orafiti® Inulin, occur naturally in a great number of plants and vegetables, though the chicory root is a particularly wealthy source.

As it is extracted through hot water processing, chicory root is of 100 % vegetable origin. After extraction, purification takes place in order to meet even the highest quality requirements, including those for infant nutrition.

Orafiti® Inulin is a soluble dietary fibre which allows for easy processing without adapting or changing the production process. Our range offers a unique solution to formulations requiring high dosages of fibre when water availability is limited.

## Nutritional values of this fat-reduced curd.

**Our food experts have compared our fat-reduced recipe to a standard curd recipe to give you insights in the nutritional values. And these do not let us down!**

The result is a recipe that will attract consumers with “high fibres” and “reduced fat”-claims. And not to forget, this is all possible without compromises in smooth texture & creamy mouthfeel.

Typical values per 100 g	Test recipe	Reference
Energy (kJ/kcal)	180/43	243/58
Fat (g)	0.4	3.0
Carbohydrate (g)	5.1	4.7
Fibre (g)	2.6	0.0
Protein (g)	3.3	3.1



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