



# No added sugar fruit prep. in yoghurt



## Preparation

1. Pre-blend dry ingredients
2. Disperse the dry ingredients in the water with the strawberry purée and the flavour in a processing bowl
3. Heat to 90°C at middle speed and hold for 6 to 8 min until the starch is well cooked
4. Fill hot the beakers
5. Store at 4°C

## INGREDIENTS

Water	Up to 100
Strawberry purée sugar free*	40,00
<b>ERYSTA® C40 Crystalline</b>	<b>15,00</b>
<b>HEMOCRAFT® CREATE 365</b>	<b>4,45</b>
Strawberry flavour**	0,50
Sodium citrate	0,16
Citric acid monohydrate	0,15
Potassium sorbate	0,075
<b>PureCircle™ bio converted Reb M</b>	<b>0,0782</b>
<b>PureCircle™ NSF-01</b>	<b>0,0145</b>
<b>TOTAL</b>	<b>100</b>

\* from Les Vergers Boiron

\*\* BA 547-644-0 from Givaudan

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## NUTRITIONAL INFORMATION

### Typical values per 100g

Energy value (kJ)	132
(kcal)	31
Protein (g)	0
Carbohydrates (g)	21
of which sugars (g)	2
Fat (g)	0
of which saturates (g)	0
Dietary fibre (g)	1
Salt (g)	<1

Note: The Nutrition Information is based on the recipe as stated above and does not take nutrient changes during processing into account.

