

Quark with Fruits

recommended recipe

Product characterization

Quark is an unripe fresh cheese which is heat treated after production. The galactomannans in combination with iota-carrageenan produce an agreeable soft consistency, prevent a possible sandiness through the protective colloid effect and inhibit syneresis.

Recipe (Ref.: KA16_98e.DOC)

Quark (0% fat)	48.2 %
Yoghurt (6.5% fat)	31.0 %
VIDOGUM LS 35/E (E410: E412)	0.1 %
iota-carrageenan	0.05 %
Sugar, other sugar products	X %
Fruit preparation	X %

Preparation

1. Mix the gelling and thickening agent dry with a few quantity of sugar and add it to the quark/yoghurt
2. Add the fruit preparation
3. Thermal process (75 - 78°C during 10 - 12 min)
4. Cool down to 25 - 30°C
5. Package

Remarks

- VIDOGUM LS 35/E avoids any syneresis and gives the product an agreeable consistency.
- The concentrations used must be adjusted according to the contents and the specific production conditions.
- The packaging at high temperatures is possible.

The above described recipe was developed and tested in the laboratories of UNIPEKTIN AG, Eschenz. The chosen substances and applied quantities lead to a foodstuff with optimal texture and consistency. We leave the final elaboration of the recipe (flavour, preservation, herbs etc.) to you and/or your development team.