



# CHEESE & YOGHURT

## AN EXCLUSIVE INGREDIENT FOR FIRM CHEESE AND YOGHURT

BONILAIT provides high quality dairy mix with whey and milk protein, enriched with vegetable oils, suitable for your cheese and yoghurt applications

BONIWHILK 30/20 PA.I H	
Base / Fat	Milk/ Palm oil
Fat (%) / Protein (%)	30 / 20
Value	Milk replacer, heat stable

- ◆ Total replacement of fat or milk
  - ◆ Suitable for the preparation of premixes and finished products
  - ◆ A wide range of products available and appropriate for many applications. Please contact our technical team for advices at [export@bonilait.com](mailto:export@bonilait.com)

### Recipes cards

#### *COTTAGE CHEESE*

##### Ingredients:

Water	74,5%
BONIWHILK 30/20 PA.I.H	22,0%
Lemon juice	2,64%
Salt	0,56%
Lactic ferment	0,25%
Rennet	0,05%

##### Recipe:

- Blend BONIWHILK 30/20 PA.I.H and salt.
- Add warm water (30°C).
- Blend with lemon juice and rennet.
- Pour into cottage cheese pot and maintain at 37°C for 24 hours.
- Refrigerate 72 hours before tasting.

#### *YOGHURT*

##### Ingredients:

Water	75,7%
BONIWHILK 30/20 PA.I.H	20,0%
Sugar	4,0%
Lactic ferment	0,3%

##### Recipe:

- Blend BONIWHILK 30/20 PA.I.H, sugar and water.
- Add lactic ferment.
- Pour into yoghurt pot and maintain at 42°C for 12 hours.
- Refrigerate one night before tasting.

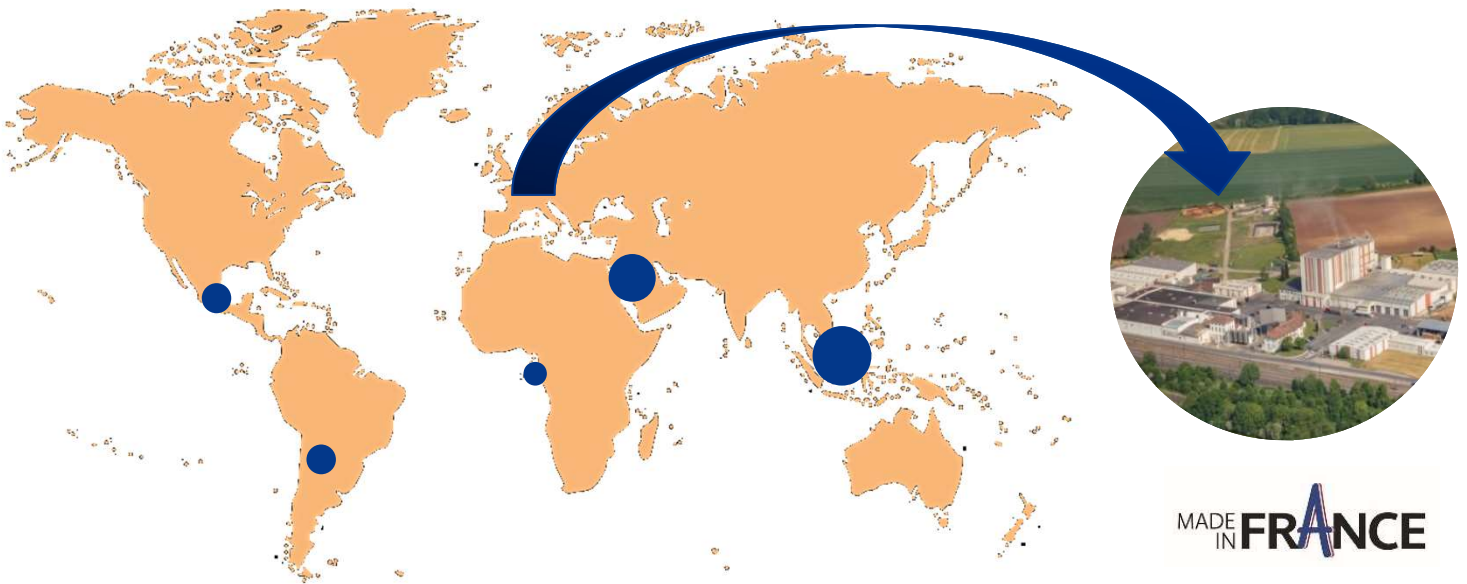




## PRODUCTS KEY POINTS:

- Easy to handle, dose and to process
- 2 in 1 fat and dairy protein
- Emulsion facility
- Good texture, no lumps

**BONILAIT "YOUR PARTNER FOR SUCCESS"**



MADE  
IN FRANCE

# **boniwhilk<sup>®</sup>**

**bonigrasa bonisweet bonisun bonigold**