



## YOGURTS & PROCESS CHEESES

### AN EXCLUSIVE INGREDIENT FOR FIRM CHEESE AND YOGURT

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

BONIMIX 28/24 PA.I H	
Base / Fat	Buttermilk / Palm oil
Fat (%) / Protein (%)	28/24
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	72,5%
BONIMIX 28/24 PA.I H	24,0%
Lemon juice	2,64%
Salt	0,56%
Lactic ferment	0,25%
Rennet	0,05%

##### Recipe:

- Blend BONIMIX 28/24 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.

#### YOGURT

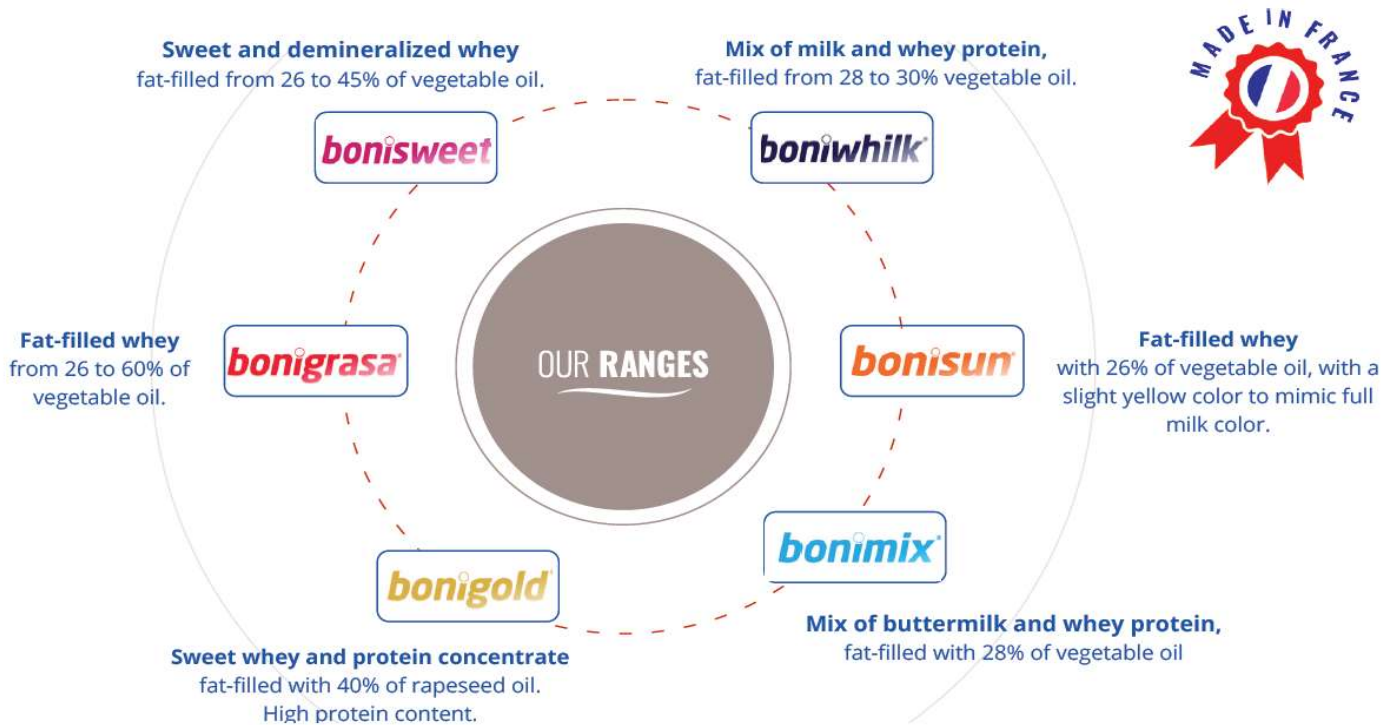
##### Ingredients:

Water	73,7%
BONIMIX 28/24 PA.I H	22,0%
Sugar	4,0%
Lactic ferment	0,3%

##### Recipe:

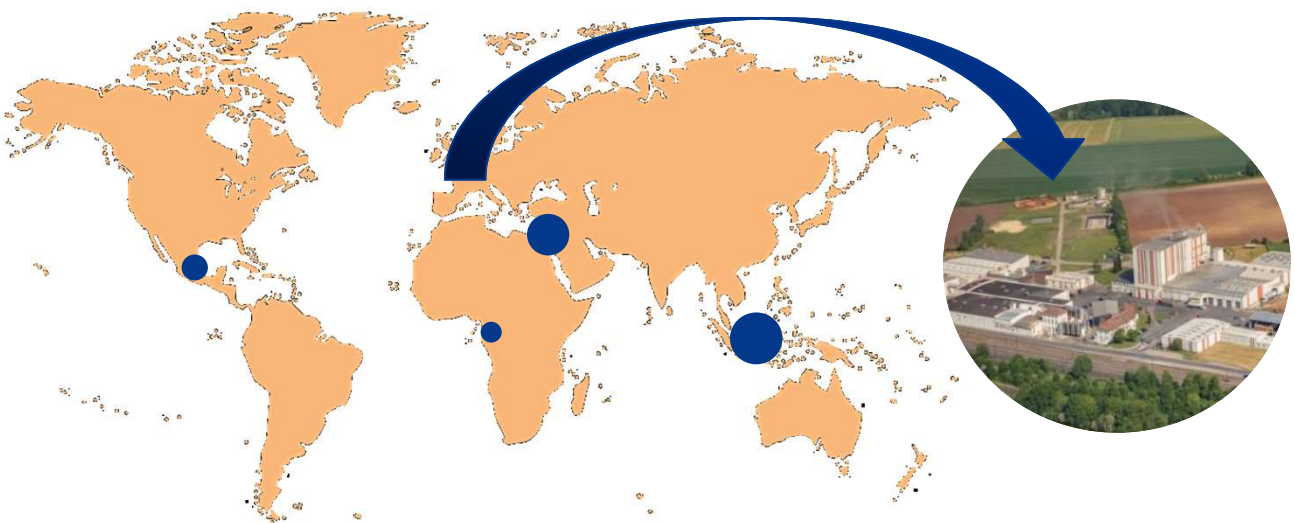
- Blend BONIMIX 28/24 PA.I H , sugar and water.
- Add lactic ferment.
- Pour into yogurt pot and maintain at 42°C for 12 hours.
- Refrigerate one night before tasting.





## PRODUCTS KEY POINTS:

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



A company of the 1<sup>st</sup> French dairy cooperative group

