

YOGURT HUMMUS SPREAD

Use Grande $Primo^{TM}$ in a spread to replace fresh yogurt while still providing a rich yogurt flavor in addition to maintaining texture and creaminess.

Ingredient	% (Weight)
Water	34.90
Hummus	30.00
Soybean Oil	27.30
Grande Primo™	5.60
Starch, PURE-GEL B994, GPC	1.40
Vinegar, distilled, 5%	0.70
Creamaroma, Dairy Chem	0.10
Total	100.00

Processing Procedure

- 1. Hydrate Dried Yogurt in water. Mix until smooth
- 2. Add the starch, vinegar, and oil. Use an immersion blender to make a crude emulsion
- 3. Homogenize at 2500psi (2000 first stage and 500 second stage)
- 4. Heat to 185°F and hot fill immediately
- 5. Place the finished product in an ice bath
- 6. Add the yogurt base and hummus. Mix until blended
- 7. Refrigerate

Nutrition Facts

Serving Size: 1 oz. (28g)

	Control
Calories (kcal)	89
Fat (g)	8
Sat. Fat (g)	2
Carbohydrate (g)	2
Protein (g)	1

Effective Date: 9/16/13 Supersedes: 2/13/13

