

# Vegan Yogurt

With 40% of available elemental calcium, it only takes one-quarter gram of Omya's Natural Calcium Carbonate to provide 100mg of elemental calcium: that equates to 10% of an adult's daily requirement. Accordingly, up to five times less Omya's Calcium Carbonate is required to meet the same calcium content and any possible nutritional claim than other available solutions on the market.

Products	Suppliers	% w/w
Almond Milk (Almonds + Water)	Elmhurst	q.s. to 100
Lactobacillus Bulgaricus - 10 billion cfu/g	Creative Enzymes	0.50
Streptococcus Thermophilus - 10 billion cfu/g	Creative Enzymes	0.50
Bifidobacterium Lactis - 10 billion cfu-/g	Creative Enzymes	0.50
Cane Sugar	C&H	9.00
Tapioca Starch	Sprouts Market Place	3.00
Omya Cal® FG-10	Omya	0.22
Agar	NOW Foods	0.40
Locust Bean Gum	Ingredient Solutions Inc.	0.70
Citric Acid (50% solution)	ACROS	q.s. pH 5.0
		<b>100.00</b>

## Nutrition Facts

Serving Size (150g)  
1 servings per container

### Amount Per Serving:

Calories 210

	% Daily Value*
<b>Total Fat</b> 6g	8%
Saturated Fat 0g	0%
Trans Fat 0g	
Polyunsaturated Fat 0g	
Monounsaturated Fat 0g	
<b>Cholesterol</b> 0mg	0%
<b>Total Carbohydrates</b> 21g	8%
Dietary Fiber 1g	4%
Total Sugars 14g	
Includes 14g Added Sugars	28%
<b>Sodium</b> 45mg	2%
<b>Protein</b> 3g	6%
Vitamin D 0mcg	0%
Calcium 130mg	10%
Iron 0mg	0%
Potassium 0mg	0%

\*Percent Daily Values are based on a 2,000 calorie diet.

## Procedure:

- Blend together all powders in lines 7-11.
- Add blended powders to almond milk with rapid stirring or under homogenizer to eliminate formation of lumps. Keep air entrainment to minimum.
- Heat step 2 to 80°C while stirring at medium speed. (Heating fully activates hydrocolloids and pasteurizes)
- When temperature reaches 80°C immediately remove heat and adjust pH to 5.0 with citric acid.
- Cool to 43°C then remove about 30g and use this to mix in the probiotics.
- Add probiotic mixture back into main batch and mix thoroughly then incubate at 43°C for 7-8 hours.
- Refrigerate final mixture for 6 hours before testing.



### Omya Specialty Materials, Inc.

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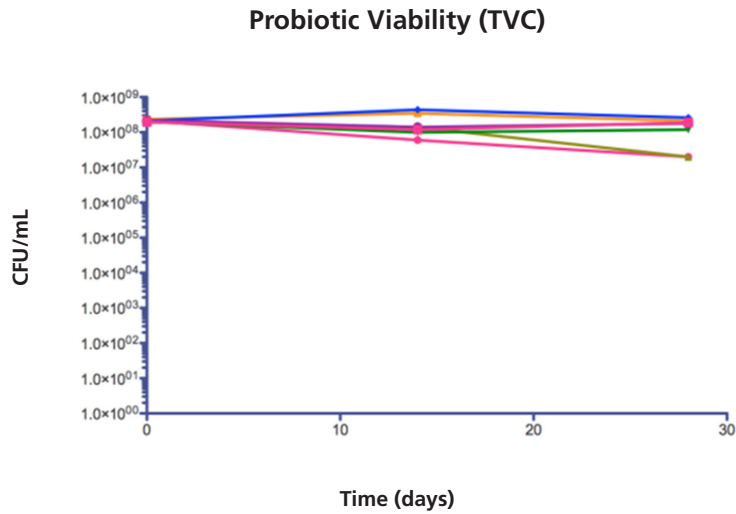
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# High Compatibility & Performance

Omya's Natural Calcium Carbonate is compatible with probiotics. Does not interfere with the healthy natural acidic pH of yogurt.

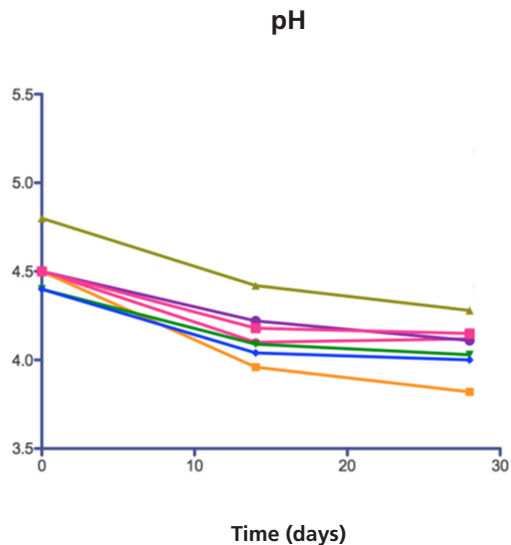


- Null Control
- Omya Cal® FG-2 @ 5% DV
- Omya Cal® FG-2 @ 10% DV
- Omya Cal® FG-2 @ 15% DV
- Omya Cal® FG-4 @ 5% DV
- Omya Cal® FG-4 @ 10% DV
- Omya Cal® FG-4 @ 15% DV

**Probiotics:**  
*L. Bulgaricus;*  
*S. Thermophilus;*  
*Bifidobacterium*

Testing was performed using an agar specific for lactobacillus and other fermenting bacteria.

Measurements taken at D0, D14 and D28 indicate no significant reduction in probiotic colonies.



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- Omya Cal® FG-4 @ 5% DV
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- Omya Cal® FG-4 @ 15% DV

Results are consistent with a live culture yogurt formulation where the continued fermentation process lowers the pH of the yogurt over time.

