

JOGUSTAB

Stabilization for Yoghurt Applications



Enjoy our movie about
PROTEIN
ENRICHMENT

Products from our JOGUSTAB range offer you a wide selection of **compounds for various yoghurt applications**. Our products help to optimize costs and to achieve an indulgent yoghurt taste, texture and mouthfeel, regardless of the challenging processing conditions. High protein yoghurt, acidified milk drinks, set or stirred yoghurt, Greek-style yoghurt, as well as many others will profit from our recipes, while **JOGUSTAB** can be a clean label product.



LACTOPROT
functionality from milk

www.lactoprot.de

JOGUSTAB RANGE

Products of the **JOGUSTAB** range are functional compounds for all kinds of yoghurts.

They meet individual requirements and can be used for stabilization, texture optimizing and prevention of syneresis. **JOGUSTAB** also provides the possibility of clean labeling and can be produced in organic and GMO free quality.

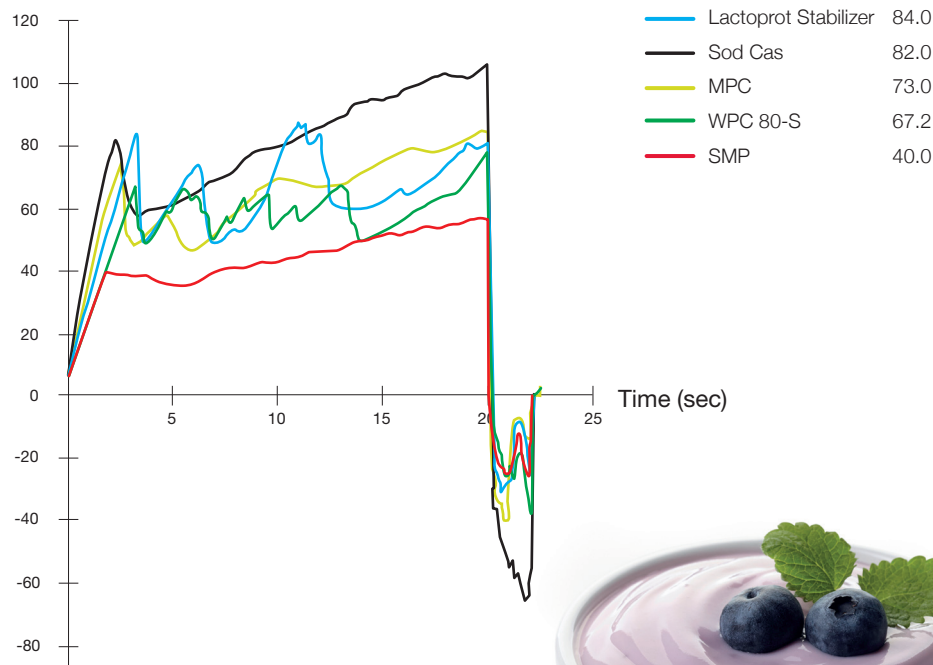
OUR JOGUSTAB RANGE

Product	Dosage (%)	Application	Clean label
JOGUSTAB 51	1.0 – 2.0	set yoghurts	●
JOGUSTAB 80	1.0 – 2.0	set and stirred yoghurts	●
JOGUSTAB 45 ME	0.5 – 1	cost-effective product for set yoghurt with extra shininess and mouthfeel	
JOGUSTAB 20 SP-R	0.4 – 2.0	stirred yoghurts	
JOGUSTAB 76 HG	Up to 8	premium high protein yoghurts / Greek-style yoghurts	●
JOGUSTAB AMD	0.3	acidified milk drinks	
JOGUSTAB 60 PLUS	0.4 – 2.0	high protein yoghurts	

Customized solutions are possible on request.

YOGHURT GEL BREAKING-POINTS OF DIFFERENT PROTEIN SOURCES AFTER 10 DAYS.

Force (g)



KEY BENEFITS

Shiny surface

Improved storage stability

Optimized mouthfeel

Prevention of syneresis

Full-bodied texture

Easy usage

Protein enrichment

Clean label

PRODUCTION OF YOGHURT

