



Cucumber Lemon Yogurt Drink

This smooth and savory yogurt-type beverage — best served on ice — takes its flavor cues from the Eastern Mediterranean. The yogurt base contains probiotics and high-quality dairy proteins. Cucumber and lemon add refreshing notes. Consumers will value it as an excellent source of calcium, with 50% Daily Value per serving. Permeate replaces salt to keep sodium content at a minimum without sacrificing the saltiness that makes this drink unique.



Market Insights:

- As consumers look for ways to improve their eating habits, yogurt is viewed in a fresh light as a valued dairy ingredient.
- Contains yogurt, which continues to grow in popularity among consumers.
- Delightful alternative to beverages made with salt for sodium-conscious consumers.
- There is a growing demand for more natural and nutritious products as consumers pay closer attention to food labels.
- This format allows for variations such as Greek, Turkish or Indian flavor inspirations.

Benefits of Using Dairy Ingredients:

Yogurt

- Meets consumer flavor and nutrition expectations with creaminess of dairy
- Provides protein, calcium and probiotics

Reduced-fat milk

- Contributes to nutrient value with protein and calcium while enhancing viscosity

Permeate

- Provides a salty perception with good solubility and versatility

Nonfat dry milk

- Delivers a clean, mild, slightly sweet dairy flavor and nutritive value

Nutrition Facts

Serving Size 1 cup (240 ml) (227g)
Servings Per Container

Amount Per Serving		% Daily Value*	
Calories 160	Calories from Fat 35		
Total Fat 4g			6%
Saturated Fat 2g			10%
Trans Fat 0g			
Cholesterol 15mg			5%
Sodium 130mg			5%
Total Carbohydrate 24g			8%
Dietary Fiber 0g			0%
Sugars 24g			
Protein 8g			16%
Vitamin A 8%	Vitamin C 2%		
Calcium 50%	Iron 0%		

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g
Protein		50g	65g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

Ingredients	Usage Levels (%)
Milk, reduced-fat	90.21
Milk permeate (dairy product solids)	6.49
Nonfat dry milk	0.92
Cucumber puree	2.20
Natural lemon flavor	0.15
Yogurt culture (CHR Hansen YCX11)	0.02
Probiotics (CHR Hansen F-DVSABC)	0.01
Total	100.00%

INGREDIENTS: Reduced-fat yogurt (Grade A pasteurized skim milk and cream, nonfat dry milk, live active yogurt cultures (*L. bulgaricus*, *Strep. thermophilus*, *L. acidophilus*, *Bifidobacteria* sp., *L. casei*)), dairy product solids, cucumber puree, natural flavor.

Contains: milk

Preparation:

1. Blend permeate and nonfat dry milk into milk with high-speed mixer. Allow to hydrate for 30 minutes.
2. Warm mix to 140°F and homogenize at 2,500/700 psi.
3. Pasteurize mix at 185°F for 30 minutes.
4. Cool to 108°F.
5. Inoculate with culture and add probiotics.
6. Incubate at 108°F for 4 to 5 hours until pH reaches 4.2.
7. Mix in cucumber puree and lemon flavor.
8. Cool to 40°F and store at refrigeration temperatures.

Want to meet consumer demand for healthier, more convenient products? Email the U.S. Dairy Export Council® (USDEC) U.S. Ingredients Program at TechSupport@InnovateWithDairy.com for information on consumer and product research, formulation and prototype assistance, and other services to help you develop and launch your next successful product. For additional sample formulations and the latest on dairy ingredients, visit www.InnovateWithDairy.com.

Developed at the Wisconsin Center for Dairy Research, University of Wisconsin-Madison. ©2011 U.S. Dairy Export Council. Note: This formula serves as a reference. Product developers are encouraged to modify the formula to meet manufacturing and finished product specification needs.