

InLeit greek yogurt with LeitUp M85B



SUGGESTED PREPARATION PROCESS

- Mix skimmed milk, cream, and LeitUp M85B at 50°C
- Allow protein hydration for 1 hour
- Homogenize and pasteurize the mixture
- Add cultures
- Incubate
- Smooth and cool to 15°C
- Fill
- Cool and store at 4°C



Great viscosity and texture

Delivers a creamy, homogeneous consistency.



High-quality protein source

Supports optimal nutrition.



Clean aftertaste

Ensures a pleasant eating experience.



High process stability

Reliable performance in production.

Your challenges,
our innovation.



InLeit low fat yogurt

With LeitUp P50Y

Our solutions to your challenges

Crafted with LeitUp M85B, a **functional milk protein** obtained through gentle filtration processes, InLeit Greek Yogurt combines nutrition and indulgence. With a composition of 5% fat and 4–7% protein, it's the perfect choice for creating a **healthy, clean-label dessert that meets consumer expectations for quality and simplicity.**

SUGGESTED RECIPE FOR 4% PROTEIN:

5% FAT:		COMPOSITION	
Skimmed Milk	87.1%	Fat	5,02%
LeitUp M85B	1,3%	Proteins	4.00%
Cream 40%	11,6%	Total solids	14,1%
TOTAL	100%		

SUGGESTED RECIPE FOR 9% PROTEIN:

5% FAT:		COMPOSITION	
Skimmed Milk	80,7%	Fat	5,00%
LeitUp M85B	7,7%	Proteins	9,00%
Cream 40%	11,6%	Total solids	19,60%
TOTAL	100%		



Ingredients:

Skimmed milk, cream, milk proteins and lactic cultures

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