

# InLeit 0% fat yogurt

## With LeitUp P50Y



### NON-FAT YOGURT SUGGESTED PROCESS

- Add **LeitUp M50Y** to skimmed milk
- Allow hydration
- Homogenize and apply heat treatment
- Cool and ferment
- Cool again and fill



### Great whey retention capacity

Prevents syneresis for consistent quality.



### Improves texture

Delivers a creamier, smoother mouthfeel.



### Clean aftertaste

Preserves the natural milk flavor for a satisfying finish.

Your challenges,  
our innovation.



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## Our solutions to your challenges

In today's pursuit of healthier foods, consumers demand lower fat and calorie options without compromising on flavor and texture. LeitUp P50Y is the ideal solution for R&D managers striving to create premium, non-fat yogurt with superior quality. It ensures a **creamy texture, enhances organoleptic properties, and provides excellent whey retention**, preventing syneresis in set and stirred yogurts. With LeitUp P50Y, you can achieve a **clean-label product that meets consumer expectations for health and indulgence**.

**LeitUp P50Y** preserves all the natural milk flavor, ensuring a smooth, creamy texture in low-fat recipes while maintaining stability and quality.

### Nutritional Value (per 100 gr)

Energy (Kcal)	39
Fat (g) / of which saturated (g)	0,3 0,2
Carbohydrates (g) / of which sugars (g)	5,0 5,0
<b>Proteins (g)</b>	<b>4,0</b>
Salt (g)	0,1
Fiber (g)	0,0



### Ingredients:

Skimmed milk, milk protein, yogurt cultures.

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