

# Dairy Products

## 1. Fruit Preparations for Sour Milk Products

Type of Pectin	DE°	DA°	Standardization with Neutral Sugars + Composition	Characteristics + Properties	Main Area of Application
Classic AY 601	52 - 57 %	-	assessing of viscosity behaviour E 440, E 333	Apple Pectin, <b>medium calcium sensitivity</b> , addition of calcium salts required at low SS	• fruit preparations for yoghurts (SS 30 - 45 %, pH 3.2 - 4.0)
Classic AY 801	43 - 48 %	-	const. calcium sensitivity assessing of viscosity behaviour E 440, E 331	Apple Pectin, <b>medium calcium sensitivity</b> , addition of calcium salts required at low SS	• fruit preparations for yoghurts (SS 30 - 60 %, pH 3.5 - 4.2)
Classic AY 802	38 - 44 %	-	const. calcium sensitivity assessing of viscosity behaviour E 440, E 331	Apple Pectin, <b>medium calcium sensitivity</b> , addition of calcium salts required at low SS	• fruit preparations for yoghurts (SS 40 - 65 %, pH 3.5 - 4.2)
Classic AY 901	42 - 47 %	-	const. calcium sensitivity assessing of viscosity behaviour E 440, E 341	Apple Pectin, <b>low calcium sensitivity</b> , addition of calcium salts required at low SS	• fruit preparations for yoghurts (SS 45 - 65 %, pH 3.5 - 4.2)
Classic AY 905	35 - 42 %	-	const. calcium sensitivity assessing of viscosity behaviour E 440	Apple Pectin, <b>highly viscous, reversible texture</b> , addition of calcium salts required at low SS	• fruit preparations for yoghurts (SS 20 - 50 %, pH 3.6 - 4.0)
Classic AM 901	38 - 44 %	-	const. calcium sensitivity assessing of viscosity behaviour E 440	Apple Pectin, <b>low calcium sensitivity</b>	• fruit preparations for multi-purpose functions (viscosity increase of fruit yoghurt by the yoghurt fruit preparation)
Amid AY 005-C	34 - 39 %	6 - 10 %	const. gelling strength E 440	amidated Apple Pectin, <b>low calcium sensitivity</b>	• fruit preparations for yoghurts (SS 25 - 50 %, pH 3.5 - 4.5)

## 2. Yoghurt Drinks

<b>Classic AM 201</b>	72-78%	-	function as protective colloid for protein in thermally treated fermented milk drinks E 440	Apple Pectin, <b>protective colloid</b>	<ul style="list-style-type: none"> <li>stabilization of fermented milk drinks (pH 3.6 - 4.2) (Dosage: 0.3 - 0.6 %)</li> </ul>
<b>Classic CM 201</b>	68-76%	-	function as protective colloid for protein in thermally treated fermented milk drinks E 440	Citrus Pectin, <b>protective colloid</b>	<ul style="list-style-type: none"> <li>stabilization of fermented milk drinks (pH 3.6 - 4.2) (Dosage: 0.3 - 0.5 %)</li> </ul>
<b>Classic CM 203</b>	>68%	-	function as protective colloid for protein in thermally treated fermented milk drinks E 440	Citrus Pectin, <b>protective colloid</b>	<ul style="list-style-type: none"> <li>stabilization of fermented milk drinks of low viscosity (pH 3.6 - 4.2) (Dosage: 0.2 - 0.5 %)</li> </ul>
<b>Instant CM 203</b>	>68%	-	function as protective colloid for protein in thermally treated fermented milk drinks E 440	instantized Citrus Pectin, <b>protective colloid</b>	<ul style="list-style-type: none"> <li>stabilization of fermented milk drinks of low viscosity (pH 3.6 - 4.2) (Dosage: 0.3 - 0.6 %)</li> </ul>

## 3. Yoghurt, Fruit-Milk Desserts, Aerated Sour Milk Products and Household Desserts

<b>Classic AM 901</b>	38-44%	-	const. calcium sensitivity assessing of gelling behaviour const. breaking strength E 440	Apple Pectin, <b>jellifies with calcium of milk</b>	<ul style="list-style-type: none"> <li>yoghurt and fresh cheese with creamy structure (pH 3.9-4.2)</li> <li>fruit-milk desserts jellification by mixing with cold milk (SS 25 - 40 %, pH 3,9 - 4,1)</li> <li>semi-finished products for milk shakes</li> </ul>
<b>Instant-Plus C100</b>	25-30%	20-25%	const. gelling strength, const. calcium sensitivity E 440, E 332, E 331, E 450	amidated Citrus Pectin, high calcium sensitivity, <b>instantly cold soluble under shearing</b>	<ul style="list-style-type: none"> <li>household instant desserts</li> <li>catering products</li> <li>other household products for cooking and baking</li> </ul>