



## ETENIA® by Avebe

Ingredients	Dosage (%)
ETENIA® 457 *	1.0
Non-fat milk	80.7
SMP	2.8
Sugar	5.4
Starter culture	0.027
Fruit prep	10.0
Total	100

<sup>\*</sup>ETENIA®, Clean label in Europe & Americas

0.7% ETENIA® 457 in the yoghurt mass gives a mouthfeel similar to a 1.5%-fat yogurt.

## ETENIA® 457

The perfect solution for guilt free creamy yoghurts

The multifunctional **texturizing** and **gelling solution** for **smooth** dairy based products. ETENIA® serves as a **clean label substitute** for **milk fat**, **protein** or **hydrocolloids** whilst retaining **flavor** and **creaminess**.

## **Etenia™** provides

- Full mouthfeel
- Creaminess
- Improved spoonability
- Retention of taste
- Stability
- Whiteness
- Neutral taste & odour
- Wide texture range
- For clean label products

## **Etenia™** characteristics

- Thermo-reversible
- Thickening Gelling
- Low process viscosity
- Ease of preparation -shear, heat, pressure and pH stability

