



Fruit boost drink

- juice with milk and postbiotics



Get the advantage of the best

Juice, milk and postbiotics

If you have a juice line this product could not suit you better. With no or minimal CAPEX needed you can take this concept and implement it directly to you line developing your portfolio. The concept is just based on:

Juice

Milk

Postbiotics

Pectin

You get an immune boosting juice fortified with postbiotics and milk. It is nutritious full of good stuff.

As simple as that!

So, what are you waiting for?





So, what are we tasting at Gulfood 2023?

“ Juice with milk and postbiotics ”

Nutrition Facts	100 ml
Calories	41
Total Fat	0.1g
Saturated Fat	0.0g
Trans Fat	0.0g
Cholesterol	0mg
Sodium	15mg
Total Carbohydrate	8.9g
Dietary Fibers	0.0g
Total Sugars	8.7g
Includes added sugar	0.0g
Protein	0.8g

Ingredients list

Water, fruit content: 10%(mango, peach, pineapple, passion fruit), skimmed milk powder, E440, postbiotic saccharomyces boulardii

Processing parameters

Add all powders and liquids at 10°C

Adjust pH to 3.90

Hydrate 10 min w. slow agitation, 10°C

Preheating 65°C

Pasteurisation at 95°C/6 sec

Flash cooling 65°C

Two stage homogenization 150/30 bars

Cooling and septic filling 20°C



