

Opti-Yo Ambient

A complete range of dairy ingredients perfect for the production of ambient yogurts.

Ambient yogurt, yogurt at room temperature, is a growing market and the perfect solution for demands on extended shelf life and challenges with distribution through cold chain conditions. Ambient yogurt is a fermented dairy product, typically stirred or drinking yogurt, and is heat treated after fermentation.

Large potential for the ambient yogurt category

China has led the way for ambient yogurt; first marketed in 2007 its growth has rocketed in recent. In 2020, Mintel estimates the segment to achieve RMB51.6 billion (€6.6b) in retail sales, accounting for nearly half of the total yogurt market.

There is large potential for this category, particularly in regions where customers are challenged in cold chain conditions. Ambient yogurt reduces distribution costs and complexities compared to cold chain distribution

Glanbia Ireland Goodness Grows Here

Glanbia Ireland (GI) is an ingredient solutions partner to some of the world's leading companies and brands. At the forefront of ingredient technology, we offer a range of solutions to match the ever-changing demands of the food and nutrition industry and its consumers.

With quality dairy and grains sourced from 5,000 Irish family farms, combined with advanced market research and insights, our unique platform offers fully traceable and sustainably produced natural solutions to help our customers stay ahead of the curve.

Consumer perspective

Ambient yogurt provides nutrition, convenience and taste benefits comparable to regular yogurts.

- A good source of protein
- A good source of vitamins and minerals
- Healthy, on-the-go snack, convenient for travel and lunch bags

Ambient yogurt presents many good business opportunities when compared with chilled products

- The longer shelf life will allow distribution to wider geographical areas
- Reach new consumers and encourage new consumption as it can be stored outside of the fridge

Manufacturing Challenges

The additional heating required for ambient yogurts affects a classic yogurt in a number of ways:



The viscosity may be reduced



The whey may separate out from the yogurt



The sensory qualities may be impacted providing a powdery mouth feel

Our Opti-Yo Ambient utilizes our advanced, high quality dairy ingredients.

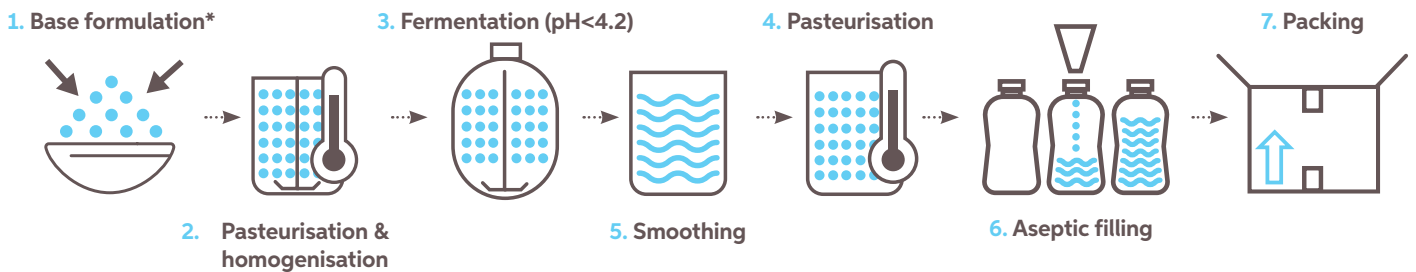
At Glanbia Ireland we have a large portfolio of high quality dairy ingredients perfect for use in ambient yogurts. These include: **Skim Milk Powder, Whole Milk Powder, Avonol Whey Protein ingredients and SolmikoHD Milk Protein ingredients.**

Case Study: Ambient yogurt with fortified milk protein

Solmiko is manufactured from fresh ultra-filtered skim milk, it is an excellent source of native micellar casein and whey proteins in the same ratio as found naturally in milk (80/20). Ambient yogurt applications using our SolmikoHD base formulation displays a desirable consumer sensorial experience which remains stable over the product shelf life.



Typical ambient drinking yogurt application making process



*High viscosity product: Stabilisers such as starch and pectin are added before fermentation.

*Low viscosity product: Stabilisers such as starch and pectin are added after fermentation.

Opti-Yo Ambient protein concept

Ingredient	%
Milk	87.0
SolmikoHD MPC	2.5
Sugar	8.0
Thickener	1.2 - 1.5
Stabiliser	0.9 - 1.0
Flavour	0.03
Cultures	500U/2500L

Nutritional facts	Per 100ml	Per 250ml serve
Energy Kcal/kJ	103/436	256/1090
Fat (g)	3.1	7.8
Carbohydrates (g)	13.8	34.5
Protein (g)	5.0	12.5
Calcium (mg)	162	405

Summary

Ambient yogurt has seen strong growth over the recent past and is expected to continue to grow. It meets consumer needs for healthy, on-the-go snacks and offers good business opportunities for manufacturers. The addition of our Opti-Yo Ambient protein base has shown:

- ✓ **Good texture**
- ✓ **Exceptional sensory characteristics**
- ✓ **Stability over shelf life**

Using our range of Glanbia Ireland high quality dairy ingredients you can create great tasting, nutritious yogurt structures.

Get in Touch

To find out more about this solution please contact us directly.

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