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, medium calcium sensitivity, 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, medium calcium sensitivity, 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, medium calcium sensitivity, 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, low calcium sensitivity, 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, highly viscous, reversible texture, 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, low calcium sensitivity	• 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, low calcium sensitivity	• fruit preparations for yoghurts (SS 25 - 50 %, pH 3.5 - 4.5)

2. Yoghurt Drinks

Classic AM 201	72-78 %	–	function as protective colloid for protein in thermally treated fermented milk drinks E 440	Apple Pectin, protective colloid	• stabilization of fermented milk drinks (pH 3.6 - 4.2) (Dosage: 0.3 - 0.6 %)
Classic CM 201	68-76 %	–	function as protective colloid for protein in thermally treated fermented milk drinks E 440	Citrus Pectin, protective colloid	• stabilization of fermented milk drinks (pH 3.6 - 4.2) (Dosage: 0.3 - 0.5 %)
Classic CM 203	>68 %	–	function as protective colloid for protein in thermally treated fermented milk drinks E 440	Citrus Pectin, protective colloid	• stabilization of fermented milk drinks of low viscosity (pH 3.6 - 4.2) (Dosage: 0.2 - 0.5 %)
Instant CM 203	>68 %	–	function as protective colloid for protein in thermally treated fermented milk drinks E 440	instantized Citrus Pectin, protective colloid	• stabilization of fermented milk drinks of low viscosity (pH 3.6 - 4.2) (Dosage: 0.3 - 0.6 %)

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

Classic AM 901	38 - 44 %	–	const. calcium sensitivity assessing of gelling behaviour const. breaking strength E 440	Apple Pectin, jellifies with calcium of milk	• yoghurt and fresh cheese with creamy structure (pH 3.9-4.2) • fruit-milk desserts jellification by mixing with cold milk (SS 25 - 40 %, pH 3,9 - 4,1) • semi-finished products for milk shakes
Instant-Plus C100	25-30 %	20-25 %	const. gelling strength, const. calcium sensitivity E 440, E 332, E 331, E 450	amidated Citrus Pectin, high calcium sensitivity, instantly cold soluble under shearing	• household instant desserts • catering products • other household products for cooking and baking

DE° = *degree of esterification* / **DA°** = *degree of amidation*