

Soy Berry Beverage

INGREDIENTS	Percent by Weight
Water, filtered	57.20
Red raspberry concentrate, 65° brix	11.00
White grape juice concentrate, 65° brix	10.00
Strawberry juice concentrate, 50° brix	3.00
Soy Milk, Liquid 13.8° NonGMO	15.00
Beverage Grade Flaxseed	2.20
Pectin JMJ, CPKelco	0.30
Mixed Berry Flavor, #01-AF208 WFF	1.30
	100.0%



Processing

1. Add water and flaxseed. Agitate for 5-8 minutes on high-shear/high speed.
2. Add soymilk and mix for one minute.
3. Add pectin or other stabilizer and agitate, under severe agitation, until stabilizer is well dispersed and begins to hydrate. Agitate at medium speed for five minutes. (Add antifoam if needed).
4. Heat to 190°F (C). While blend is heating, add fruit concentrates, acidulants and flavors. Mix gently into solution.
5. Turn off steam. Maintain slow agitation. Check QC parameters: pH – 3.65 (fruit) – 4.35 (for acidified soy beverage). Soluble solids: 17.8° - 18.5° Brix. HOLD TEMPERATURE: minimum 90 seconds.
6. Homogenize: 500/3000 psi.
7. Hot fill. Note: For aseptic fill, a tubular heat exchanger is recommended for heating and cooling prior to filling.