



BLOMMER CHOCOLATE COMPANY

YOGURT FLAVORED CONFECTIONERY COATING

As we all see on TV, trade publications and word of mouth yogurt is still very popular. We continue to see people trying to incorporate yogurt into just about everything including confections.

We offer a number of Yogurt Flavored Confectionery Coatings manufactured at three of our locations. Each formulation is developed for a specific application and flavor profile. Over the years our list of yogurt flavored coatings has increased based on trends and ingredient availability. We use various yogurt powders with each one having a different flavor profile and containing different ingredients such as cultured nonfat milk powder, whey protein concentrate, yogurt cultures, cultured whey and lactic acid.

The FDA has a standard of identity for yogurt (21 CFR 131.200, 203 or 206), but not one for yogurt powder. In general there are 2 types of yogurt powders. They include those that meet the standard of identity prior to drying and blended dairy mixes. The first group is made from yogurt, but requires a drying process to reduced moisture thus causing them to not contain live and active cultures and why they cannot be called yogurt. They do, however, contain other nutrients and the flavor of the yogurt. The second group is often just a mixture of milk ingredients to mimic the yogurt flavor.

Most recently the yogurt industry has been changed by the addition of Greek Yogurt. There is no current FDA regulation on what Greek Yogurt is, but it is characterized by a thick creamy yogurt with tart flavor and a higher level of protein. We can also provide Greek Yogurt Style Flavored Yogurt Coatings that have yogurt powders that mimic its flavor and nutritional profile or actual spray dried Greek Yogurt.

We recommend labeling products as Yogurt Flavored Confectionery Coating. Some will go as far as calling out that the yogurt is pasteurized after culturing or heat treated to further demonstrate that no live active cultures exist.

If you have additional questions, need additional technical support or would like a sample of Yogurt Flavored Coating please contact your sales representative or Technical Services at 1-800-621-1606.

Blommer

CAMPBELLFORD, ON
CANADA

CHICAGO, IL

EAST GREENVILLE, PA

UNION CITY, CA