



It's not milk powder, it's a great tasting yogurt.

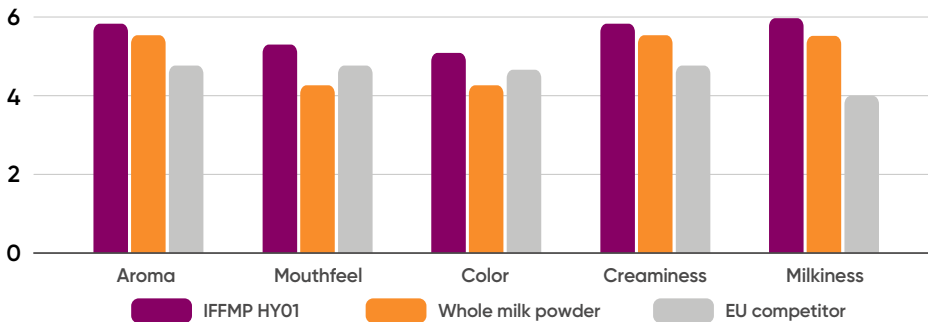
Delivering better yield, taste and texture

ofi's instant fat-filled milk powder, HY01, is specifically formulated to provide excellent yield* in multiple yogurt applications across all yogurt parameters.

HY01 in yogurt applications delivers better performance on aroma, mouthfeel, milkiness and creaminess when compared with yogurt applications produced from liquid milk or whole milk powder.

In addition, HY01 also uses non-hydrogenated trans-fat-free vegetable oil, an industry's first move away from saturated fat which is an increasing concern from end consumers.

Sensory comparison

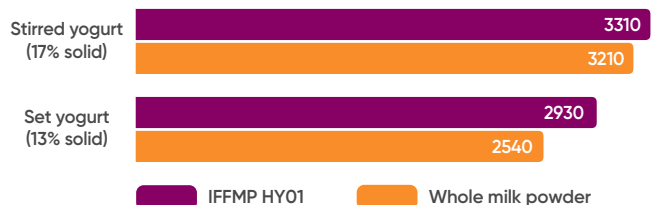


With HY01, you can achieve the desired viscosity and hardness of your yogurt application, meeting the expectations of your consumers.

Product qualities - hardness (g)



Product qualities - viscosity (Cp, S64, 60rpm)



HY01 enhances the viscosity in stirred yogurt and hardness in set yogurt, ensuring the highest yield amongst yogurt produced from liquid milk, whole milk powder or any other fat-filled milk powder.

*Yield: Amount of yogurt with desired texture produced from the same quantity of milk powder.

Product highlights



Highest yield among similar products

Use less powder for the same amount of yogurt



Natural ingredients

High quality milk solids sourced from Europe, New Zealand and USA



Healthier choice

Non-hydrogenated trans-fat-free vegetable oil



Fortified with vitamins (A, B2, D3, E)



Halal certified

Meet your customer's needs anywhere in the world



Resilient product

Survive tough climates in Africa and Middle East



Great stability

18 months of shelf-life

Make it real with us today
dairy@ofi.com | www.ofi.com