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## Good Sensations Yogurt Stabilizer

## Product Bulletin

**How does Good Sensations Yogurt Stabilizer Blend work to improve the body and texture of cup set yogurt**

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### Product Description

Good Sensations Yogurt Stabilizer is a functional stabilizer system specially designed to improve the texture, body, viscosity, and stability of cup set yogurt and related cultured dairy products. The blend combines pectin and carrageenan with dextrose to provide enhanced water binding, protein stabilization, smooth mouthfeel, and reduced whey separation. The stabilizer system helps create a firm yet creamy yogurt texture while maintaining product consistency throughout shelf life.

### Ingredients

- Dextrose
- Pectin
- Carrageenan

### Role of Each Ingredient in Cup Set Yogurt

#### 1. Dextrose

Dextrose functions as a carrier and processing aid within the stabilizer system. It assists with even dispersion of the hydrocolloids in the yogurt mix and contributes mild sweetness and solids balance.

#### 2. Pectin

Pectin is a highly effective stabilizer for acidified dairy systems such as yogurt. It binds water, improves viscosity, reduces whey separation (syneresis), and helps create a smooth, creamy body. Pectin also interacts with milk proteins to stabilize the yogurt structure during fermentation and storage.

#### 3. Carrageenan

Carrageenan contributes to gel structure formation and protein stabilization in yogurt. It interacts with dairy proteins to strengthen the yogurt network, improve texture, and enhance firmness while maintaining a clean and creamy mouthfeel.

### How the Blend Works Together in Cup Set Yogurt

The combination of pectin and carrageenan creates a synergistic stabilization system that improves the overall structure and eating quality of cup set yogurt. Pectin provides excellent water binding and syneresis control, while carrageenan strengthens the protein network and enhances gel firmness. Dextrose ensures consistent ingredient distribution throughout the blend. Together, these ingredients deliver a smooth, creamy yogurt with improved stability, reduced whey-off, and enhanced shelf-life performance.

#### Key Attributes

- Excellent Water Binding & Syneresis Control
- Improved Gel Strength & Texture Stability
- Smooth & Creamy Mouthfeel
- Enhanced Protein Stabilization
- Consistent Cup Set Structure

#### Benefits of Using the Blend

- Reduces Whey Separation During Shelf Life
- Creates Firm Yet Creamy Yogurt Texture
- Improves Product Consistency & Stability
- Enhances Consumer Eating Experience
- Supports Efficient Yogurt Processing

#### Suggested Applications

- Cup Set Yogurt
- Greek Yogurt
- Drinkable Yogurt
- Cultured Dairy Desserts
- Fruit-Based Yogurt Preparations

#### Suggested Usage Level

Suggested starting usage level: 0.2% to 1% based on total batch weight. Actual usage may vary depending on desired viscosity, protein content, and processing conditions.