

United States Patent [19]

Barua et al.

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- [54] **ASEPTIC YOGHURT**
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Related U.S. Application Data

- [63] Continuation of Ser. No. 582,875, Feb. 16, 1984, abandoned, which is a continuation of Ser. No. 347,961, Feb. 11, 1982, abandoned.
- [51] Int. Cl.⁴ **A23C 9/137**
- [52] U.S. Cl. **426/43; 426/522; 426/583**
- [58] Field of Search **426/583, 521, 522, 34, 426/42, 40, 43, 409**

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[57] ABSTRACT

An aseptic yoghurt having an extended shelf life is prepared by a unique combination of natural yoghurt formulations, including relatively low levels of sugar and starch. Special processing conditions are also effected whereby the protein in the natural yoghurt is preconditioned while the starch remains substantially unaltered followed by homogenization at lower than usual pressures and subsequently pasteurization to obtain the yoghurt product which has an extended shelf life without refrigeration.

24 Claims, No Drawings