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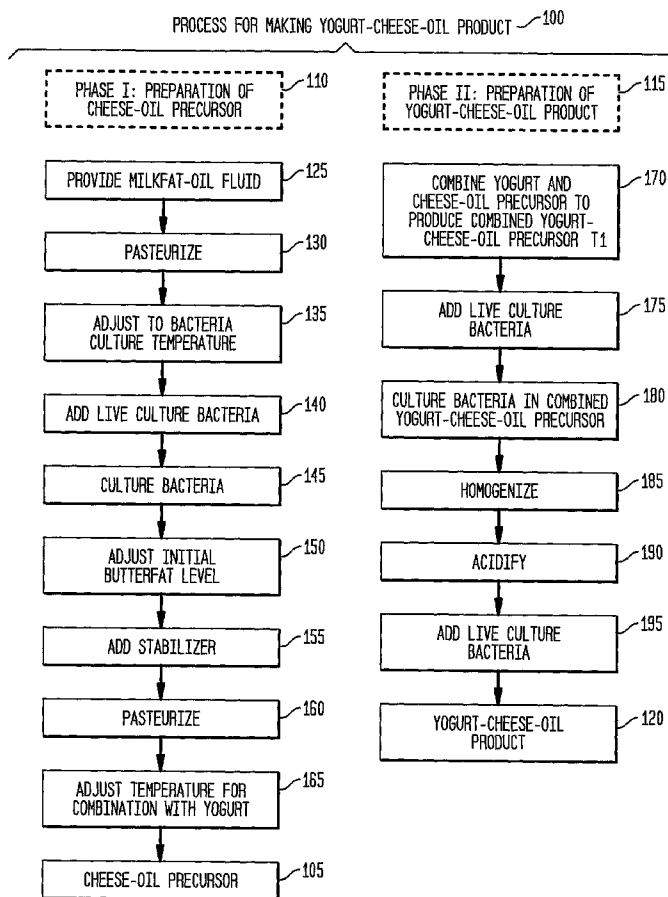
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(54) Title: YOGURT-CHEESE PRODUCTS AND METHODS FOR MAKING THE SAME



(57) Abstract: Techniques for making a yogurt-cheese-oil product, comprising steps of: providing a milkfat- oil fluid comprising butterfat and an oil; pasteurizing the milkfat-oil fluid to produce a cheese-oil precursor; combining yogurt with the cheese-oil precursor to produce a combined yogurt-cheese-oil precursor; and homogenizing and acidifying the combined yogurt-cheese- oil precursor; producing a yogurt-cheese-oil product. Yogurt-cheese-oil products: comprising between about 10% by weight and about 80% by weight of total butterfat; comprising between about 2% by weight and about 52.5% by weight of an oil; comprising between about 10% by weight and about 50% by weight of yogurt; and yielding less than about 1% syneresis by weight after 15 hours at about 74°F to about 75°F.

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9. The process of claim 1 in which said cheese-oil precursor is not homogenized.
10. The process of claim 1, in which said yogurt comprises between about 10% by weight and about 50% by weight of said yogurt-cheese-oil product.
11. The process of claim 1, in which said milkfat-oil fluid comprises by weight
5 about 34.5% to about 52% butterfat, about 8% to about 2% oil, about 3% to about 7% protein, and about 51.5% to about 36% water, with the balance constituted by other milk solids.
12. The process of claim 1, in which said yogurt-cheese-oil product comprises a non-digestible polysaccharide.
- 10 13. A yogurt-cheese-oil product made according to the process of claim 1.
14. The yogurt-cheese-oil product of claim 13, having less than about 1% syneresis by weight after 15 hours at a temperature within a range of between about 74°F and about 75°F.
- 15 15. The yogurt-cheese-oil product of claim 13, in which at least about 40% of the milk protein is derived from said milkfat-oil fluid and said yogurt.
16. A homogenized yogurt-cheese-oil product:
comprising between about 10% by weight and about 80% by weight of total butterfat;
comprising between about 2% by weight and about 52.5% by weight of an oil;
comprising between about 10% by weight and about 50% by weight of yogurt; and
20 yielding less than about 1% syneresis by weight after 15 hours at about 74°F to about 75°F.
17. The product of claim 16, in which said oil constitutes between about 3% and about 70% by weight of said milkfat-oil fluid.
18. The product of claim 16, in which said oil constitutes between about 3% and
25 about 40% by weight of said milkfat-oil fluid.