

Concept Product

Low-fat, Pasteurized Milk with Phytosterol Esters

OzScientific Pty Ltd

Food innovation from concept to commercialization

Foods containing phytosterols from tall oils and vegetable oils are becoming important for management of cholesterol and cardiovascular diseases. Although pending regulatory approval in Australia and New Zealand for products other than spreads, phytosterol-based dairy products are gaining momentum in US and Europe. The FDA has provided the following model health claim: foods containing at least 0.4 g per serving of vegetable oil sterol (or 0.65 g of sterol esters), eaten twice daily, with meals for a daily total intake of 0.8 g of sterols (or 1.3 g of sterol esters), as part of a diet low in saturated fat and cholesterol, may reduce the risk of heart disease. Pasteurized milk is a convenient vehicle for daily delivery of phytosterols into the adult diet.



Concept Product: Low fat (1.2%), pasteurized, homogenized milk, providing 0.7 g phytosterol esters per serve (200 mL)

Challenges overcome : Phytosterol incorporation and flavour defects



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