



Good4Bone Dairy Shot

With Peptan® Collagen Peptides

Delicious probiotic drink helping to maintain bone health. This delicious, fresh, high protein, probiotic drink packs in all that is Good for Bones!

Peptan ensures the optimal protein to build the bone matrix, supported by calcium and vitamin D. Kefir offers digestive and gut health benefits.

One shot contains 15% of RDA in calcium and vitamin D. High in protein, Good4Bone contributes to bone health according to EFSA.

Recipe (for 100kg of finished product)

Liquid semi-skimmed milk	92.5 kg
Peptan® collagen peptides	5 kg
Sugar (sucrose)	2 kg
Dry Vitamin D3 (DSM)	0.3 g
Tricalcium citrate 4-hydrate (Lohmann)	0.02 kg
Kefir-ferment*	0.5 kg

*Lactic acid bacteria & yeasts

Nutritional facts for 100g of product

Energy	70 kcal 292 kJ
Fat	1.5 g
of which – saturates	0.9 g
Carbohydrate	6.4 g
of which – sugars	6.4 g
Protein	7.7 g
Salt	0.15 g
Calcium	117 mg
Vitamin D	0.75 µg

Process

- Disperse Peptan, sugar, calcium and vitamin D into the cold milk under stirring.
- Pasteurize at 95°C for 6 minutes.
- Cool down to 20° - 25°C.
- Add the kefir-ferment.
- Fill in airtight pots and place them in the dark at room temperature for 24 hours.
- Place them in the fridge at 4°C for 24 hours for an after maturation.
- Stir well the fermented milk obtained and store in small 100ml bottles in the fridge at 4°C.

Contains allergens: milk

*Formulation complies with EU regulations. Always consult the local requirements regarding labelling outside EU.
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Collagen Peptides for a Healthy Lifestyle

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Peptan®

DARLING
INGREDIENTS