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(54) Title: THERMALLY PROCESSED, SHELF-STABLE DAIRY-BASED COMPOSITIONS AND METHODS FOR MAKING
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(57) Abstract: The present disclosure provides dairy compositions comprising particulates and having good color, flavor, and texture after thermal processing. In a general embodiment, the compositions include particulates such as fruits and/or grains, and the compositions are thermally processed and shelf-stable. Methods for reducing or inhibiting browning of dairy-based compositions are also provided. The methods include, for example, thermally processing a dairy composition including particulates such as fruits and/or grains at a temperature that is less than about 240°F. The compositions and methods of the present disclosure provide several advantages including, for example, the reduction or avoidance of degradation/browning of the compositions during processing and storage.



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