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(54) Title: SHELF-STABLE FERMENTED DAIRY PRODUCTS AND METHODS OF MAKING SAME

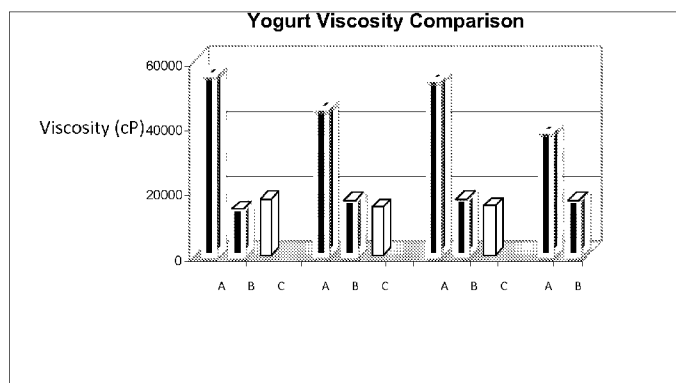


FIG. 1

(57) **Abstract:** Shelf-stable fermented dairy products having a p H ranging from about 4.4 to about 4.5 are provided. Methods of making the shelf-stable fermented dairy products are also provided. The shelf-stable fermented dairy products can be shelf-stable with improved taste, viscosity and texture profiles. In a general embodiment, the present disclosure provides a shelf-stable fermented dairy product including a shelf-stable fermented dairy component, a stabilizer, and a puree composition. The shelf-stable fermented dairy component can be, for example, yogurt, sour cream, buttermilk or combinations thereof.

