

EVAPORATED CREAMER

FORMULATION

INGREDIENTS	DOSAGE (%)
Skim Milk Powder	18.00
Palm Olein	7.50
Ekömul KREM 233 SEC	0.35
Disodium Phosphate	0.05
Sodium Hexametaphosphate	0.03
Water	Up to 100
Protein	6.00
Fat	7.50
Total solids	25.00

PROCEDURE

1. Heat water to 45-50°C.
2. Add skim milk powder, hydrate for 20 minutes.
3. Add **Ekömul KREM 233 SEC** and other ingredients and mix till dissolved.
4. Add phosphates to adjust pH to 6.90.
5. Melt fat.
6. Add melted fat into mix.
7. Heat mix to 70°C.
8. Homogenize at 200/50 bar.
9. Cool to 20-25°C.
10. Fill into tin cans and seam the lids.
11. Retort 121°C for 13 minutes.

The information and recommendations contained herein are to the best of our knowledge reliable. However, nothing herein is to be construed as a warranty of representation in respect of safety in use, suitability, efficacy or otherwise including freedom from patent infringement. User should conduct their own tests to determine the suitability of our product for their own specific purposes and the legal status for their intended use of the product.

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PRODUCT

Ekömul KREM 233 SEC
Dosage: 0.35%

FUNCTIONAL BENEFIT

- Stabilization of emulsion
- Creamy mouthfeel

