

UHT / PASTEURISED IMITATION WHIPPING CREAM

PRODUCT

Ekömul KREM 225 SE
Dosage: 2.00%

FORMULATION

INGREDIENTS	DOSAGE (%)
Vegetable Fat (HPKO)	22 - 28
Sugar	20.00
Sorbitol	1.00
Ekömul KREM 225 SE	2.00
Water	Top up to volume

PROCEDURE

1. Heat water to 60°C and mix sugar, sorbitol and **Ekömul KREM 225 SE**.
2. Melt vegetable fat.
3. Add fat phase to water phase.
4. Heat mixture to 75°C.
5. Homogenize at 400/50 bar at 75°C.
6. Heat treatment:
 - a. UHT at 142°C for 4 seconds OR
 - b. Pasteurised 85°C for 30 seconds.
7. Cool to 10-15°C and fill.
8. Keep chilled or keep frozen after 24 hours.

FUNCTIONAL BENEFIT

- Improves aeration
- Improves mouthfeel
- Reduces syneresis from foam
- Enhanced foam stability

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.

FIN_PAG_V1.0_10_24_UHT / Pasteurised Imitation Whipping Cream

