

# ANALOGUE DIP CREAM

## PRODUCT

**Ekömul KREM 224 SEC**  
**Dosage: 0.70%**

## FORMULATION

COMPOSITIONS	DOSAGE (%)
Palm Oil	32.0
Milk Protein Concentrate	6.5
Flavour	++
Lactic Acid	++
Salt	0.7
<b>Ekömul KREM 224 SEC</b>	<b>0.7</b>
Water	Up to 100
Total Fat	32.3
Total Protein	4.5

## PROCEDURE

1. Heat water up to 50°C.
2. Add melted fat simultaneously with milk protein concentrate.
3. Hydrate 45 minutes.
4. Pasteurise at 85°C, hold for 60 seconds.
5. Homogenise at 100/50 bar.
6. Transfer into a holding tank at 60°C.
7. Add in **Ekömul KREM 224 SEC** and other ingredients. Mix well for 10 minutes.
8. Regulate pH by adding acid and mix well.
9. Pasteurise at 83°C for 40 seconds.
10. Homogenise at 90/30 bar.
11. Hot filling at 60°C.

*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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## FUNCTIONAL BENEFIT

- Improve creaminess
- Impart consistency
- Firm texture

