

PASTEURISED HIGH PROTEIN CHOCOLATE MILK

PRODUCT

Ekömul KREM 304 SEC
Dosage: 0.2%

FORMULATION

INGREDIENTS	PERCENTAGE (%)
Anhydrous Milk Fat	1.0
Skim Milk Powder	5.0
Milk protein Concentrate	9.0
Ekömul KREM 304 SEC	0.2
Cocoa Powder	1.1
Phosphates	0.2
Salt	0.08
Skimmed Milk	Up to 100
Total Protein	8.0
Total Fat	1.3

PROCEDURE

1. Hydrate milk powder in skimmed milk (45-50°C) for 20min.
2. Add other ingredients and mix for 5min.
3. Pre-heat mix to 70°C.
4. Homogenise at 100/50 bar.
5. Pasteurise at 125°C for 2 seconds.
6. Cool to below 10°C.
7. Fill and keep in chilled condition.

FUNCTIONAL BENEFIT

- Stabilization of emulsion
- Creamy mouthfeel
 - Reduced sedimentation

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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