

UHT / PASTEURISED IMITATION WHIPPING CREAM

PRODUCT

Ekömul KREM 235 SE
Dosage: 1.7-1.9%

FORMULATION

INGREDIENTS	DOSAGE (%)
Vegetable Fat (HPKO)	22.0 – 28.0
Sugar	14.0
Ekömul KREM 235 SE	1.7 - 1.9
dsm-firmenich flavour	0.15
Water	Top up to volume

PROCEDURE

1. Heat water to 60°C and mix sugar, **Ekömul KREM 235 SE** and the dsm-firmenich flavour.
2. Melt vegetable fat.
3. Add fat phase to water phase.
4. Heat mixture to 75°C.
5. Homogenize at 250/50 bar at 75°C.
6. Heat treatment:
 - a. UHT at 142°C for 4 seconds OR
 - b. Pasteurised / HTST at 85°C for 30 seconds.
7. Cool to 10-15°C and fill.
8. Keep chilled.

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. Issued: July 2025 (Rev00)

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FUNCTIONAL BENEFIT

- Improves aeration and mouthfeel
- Enhances foam stability

