

Palsgaard® ChoMilk 173

Product Profile

- Product Type:** Palsgaard® ChoMilk 173 is a mixture of emulsifier and stabilizers.
- Application Areas:** Palsgaard® ChoMilk 173 is developed for use in dairy drinks with reduced level of milk-solids-non-fat and dairy products with particles to be suspended. Equally suited for pasteurized and UHT-treated products.
- Functional Properties:** Palsgaard® ChoMilk 173 should be dry mixed with 5 parts of sugar and sprinkled into the mix, stirring continuously.
- Addition may take place at any temperature, but complete dissolution of the product is only obtained when heated to 65°C and homogenized.
- Palsgaard® ChoMilk 173 provides the following advantages:
- * Prevents sedimentation of particles also at elevated temperatures.
 - * Prevents separation of fat.
 - * Improves the texture of the milk giving a richer and creamier mouthfeel
- Dosage:** The dosage of Palsgaard® ChoMilk 173 depends on the composition of the milk and the texture required. Generally we recommend 0.10 - 0.20%.