

Palsgaard® ChoMilk 150

Product Profile

- Product Type:** Palsgaard® ChoMilk 150 is an integrated mixture of emulsifier and stabilizers.
- Application Areas:** Palsgaard® ChoMilk 150 is developed for use in chocolate milk (recombined or fresh) and related products.
- Equally suited for pasteurized, UHT-treated or sterilized products.
- Functional Properties:** Palsgaard® ChoMilk 150 should be added to the water/milk, while stirring, together with the other dry ingredients.
- Addition may take place at any temperature, but complete dissolution of the product is only obtained when heated to 65°C.
- Palsgaard® ChoMilk 150 provides the following advantages:
- * Prevents sedimentation of the cocoa particles.
 - * Prevents separation of fat.
 - * Improves the texture of the chocolate milk giving a richer and creamier taste.
 - * Reduces the formation of excessive foam during processing and filling.
- Dosage:** The dosage of Palsgaard® ChoMilk 150 depends on the recipe and the heat-treatment of the milk. Generally we recommend:
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| Pasteurized milk | 0.20% |
| UHT-treated milk | 0.17% |
| Sterilized milk: | 0.15% |