

Palsgaard[®] ChoMilk 151

Product Profile

Product Type:	Palsgaard [®] ChoMilk 151 is a emulsifier and stabilizers.	Palsgaard [®] ChoMilk 151 is an integrated mixture of emulsifier and stabilizers.	
Application Areas:	Palsgaard [®] ChoMilk 151 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 151 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 151 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 151 depends on the recipe and the heat-treatment of the milk. Generally we recommend:		
	Pasteurized milk UHT-treated milk	0.15% 0.12%	

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Palsgaard A/S – Palsgaardvej 10 – DK-7130 Juelsminde – Denmark – Phone: +45 76 82 76 82 – E-mail: Direct@palsgaard.dk – Fax: +45 76 82 76 83 The product is tested and recommended for use in mentioned application only. The information given is, to the best of our knowledge, reliable. However, no guarantees are given, not even in case of negligence on the part of Palsgaard A/S, and users of our products, are recommended and advised to conduct their own trials to determine whether our products are suitable for the user's specific purposes. In case of delivery of defective products the user is only entitled to order a new delivery. Palsgaard A/S assumes no guarantee against patent infringement, liabilities or risks involved from the use of this product or information given.