

Palsgaard® ChoMilk 151

Product Profile

Product Type:	Palsgaard® ChoMilk 151 is an integrated mixture of emulsifier and stabilizers.				
Application Areas:	<p>Palsgaard® ChoMilk 151 is developed for use in chocolate milk (recombined or fresh) and related products.</p> <p>Equally suited for pasteurized, UHT-treated or sterilized products.</p>				
Functional Properties:	<p>Palsgaard® ChoMilk 151 should be added to the water/milk, while stirring, together with the other dry ingredients.</p> <p>Addition may take place at any temperature, but complete dissolution of the product is only obtained when heated to 65°C.</p> <p>Palsgaard® ChoMilk 151 provides the following advantages:</p> <ul style="list-style-type: none">* 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:	<p>The dosage of Palsgaard® ChoMilk 151 depends on the recipe and the heat-treatment of the milk. Generally we recommend:</p> <table><tr><td>Pasteurized milk</td><td>0.15%</td></tr><tr><td>UHT-treated milk</td><td>0.12%</td></tr></table>	Pasteurized milk	0.15%	UHT-treated milk	0.12%
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