

Milk



Recipe Suggestion

Palsgaard® ChoMilk 151

Product: Chocolate milk, UHT-treated, made from recombined milk.

Recipe:

	%
Palsgaard® ChoMilk 151	0.12
Anhydrous milk fat	0-3.50
Skim milk powder	8.20
Sugar	6.00
Cocoa powder (10-12% fat)	2.00
Water up to	100.00

Add colour and flavour as desired

Composition of solids:

	%
Fat	0.20-3.70
Protein	2.90
Milk-solids-non-fat	7.80
Sugar	6.00
Palsgaard® ChoMilk 151	0.12
Total solids	15.9-19.4

Procedure:

- * Dry mix the cocoa powder and sugar and add to the water while stirring together with the skim milk powder and Palsgaard® ChoMilk 151.
- * Melt fat and add to the mix.
- * Homogenization: 50-75 kp/cm² at 65° C.
- * Pasteurization: 80° C/15 sec.
- * Cooling to 5-8° C and aging min. 4 hours.
- * Preheating: 80° C/60 sec.
- * UHT-treatment: 142° C/3 sec.
- * Aseptic homogenization: 200 kp/cm² at 75° C.
- * Cool rapidly below 25° C and fill aseptically.

Identification: CHOCOLATE MILK UHT RECOMBINED (00582401-EU-E-RS).doc

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