

## Milk



## Recipe Suggestion

### Palsgaard® ChoMilk 173

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

### Recipe:

	%
Palsgaard® ChoMilk 173	0.15
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	0.10-3.60
Protein	2.90
Milk-solids-non-fat	7.80
Sugar	6.00
Palsgaard® ChoMilk 173	0.15
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 173.
- \* Melt fat and add to the mix.
- \* Homogenization: 50-75 kp/cm<sup>2</sup> 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/cm<sup>2</sup> at 75° C.
- \* Cool and fill aseptically.

Identification: CHOCOLATE MILK UHT RECOMBINED (00583001-EU-E-RS)

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.