

Milk

Recipe Suggestion Palsgaard® RecMilk 101

Product: Sweetend condensed milk, recombined

Recipe:

	%
Palsgaard® RecMilk 101	0.40
Skim milk powder	20.00
Anhydrous milk fat	8.00
Sugar	45.40
Di sodium phosphate	0.15
Water	31.05
	105.00

Composition of solids:

	%
Fat	8.30
Milk-solid-non-fat	19.00
Sugar	45.40
Palsgaard® RecMilk 101	0.40
Total solids	73.60

Procedure:

- * Add skim milk powder to the water, while stirring, at approx. 50° C. Stirre for approx. 20 min.
- * Melt the fat.
- * Add the melted fat, Palsgaard® RecMilk 101 and other dry ingredients to the water phase, while stirring.
- * Deaerate.
- * Preheat to 60° C.
- * Homogenization: 40 kp/cm².
- * Pasteurization: 90° C/1 min.
- * Flash cool to 30° C, removing 4-6% water.
- * Seed with lactose, 0.02%.
- * Crystalization for 1-2 hours.
- * Filling.

Identification: SWEETENED CONDENSED MILK RECOMBINED (110008101-EU-E-RS)

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