

## Milk



## Recipe Suggestion Palsgaard® RecMilk 131

### Product:

Hi-calcium milk, UHT-treated, made from recombined milk. 600 mg calcium/liter added.

### Recipe:

	0% fat	1.5% fat	3% fat
Palsgaard® RecMilk 131	0.27	0.25	0.22
Anhydrous milk fat		1.50	3.00
Skim milk powder	9.00	9.00	9.00
Tri Calcium Phosphate <sup>1</sup>	0.20	0.20	0.20
Water	90.53	89.05	87.58

<sup>1</sup> Tri Calcium Phosphate VersaCal MP, Innophos

#### Composition of solids:

	0% fat	1.5% fat	3.1% fat
Fat	0.10	1.70	3.20
Protein	3.20	3.20	3.20
Milk-solids-non-fat	8.60	8.60	8.60
Palsgaard® RecMilk 131	0.27	0.25	0.22
Total solids	9.10	10.60	12.10

### Procedure:

- \* Dry mix the calcium powder and skim milk powder and add to the water while stirring together with Palsgaard® RecMilk 131.
- \* Melt the fat and add to the mix.
- \* Homogenization: 50-75 kp/cm<sup>2</sup> at 65° C.
- \* Pasteurization: 80° C/15 sec.
- \* Cool to 5 - 8° C and age min. 4 hours.
- \* Preheating: 80° C/60 sec.
- \* UHT-treatment: 142° C/3 sec.
- \* Aseptic homogenization: 200 kp/cm<sup>3</sup> at 75° C.
- \* Cool below 25° C and fill aseptically.

Identification: HIGH CALCIUM MILK WITH TRICALCIUM PHOSPHATE UHT RECOMBINED (00583101-EU-E-RS)

Palsgaard A/S – Palsgaardvej 10 – DK-7130 Juelsminde – Denmark – Phone: +45 76 82 76 82 – E-mail: [Direct@palsgaard.dk](mailto: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.