

## Milk



## Recipe Suggestion

### Palsgaard® RecMilk 121

**Product:** Recombined milk, UHT.

#### Recipe:

Palsgaard® RecMilk 121	0.20
Anhydrous milk fat	0-3.50
Skim milk powder	9.00
Water up to	100.00

#### Composition of solids:

Fat	0.20-3.70
Protein	3.20
Milk-solids-non-fat	8.60
Palsgaard® RecMilk 121	0.20
Total solids	8.80-12.30

#### Procedure:

- \* Add skim milk powder and Palsgaard® RecMilk 121 to water – preferable at 40° C - while stirring.
- \* 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>2</sup> at 75° C.
- \* Cool and fill aseptically.

Identification: RECOMBINED MILK UHT (00582101-EU-E-RS).doc

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.