

Fermented Products Thermized



Recipe Suggestion Palsgaard® AcidMilk 372

Product: Whey drink thermized.

Recipe:

	%
Palsgaard® AcidMilk 372	0.40
Sugar	8.00
Whey (5.25% m.s.)	51.60
Fruit juice (11.5 brix)	40.00
	100.00

Adjust pH to 4.0 – 4.2 by means of citric acid.

Composition of solids:

	%
Protein	0.50
Milk-solid-non-fat	2.70
Sugar	12.00
Palsgaard® AcidMilk 372	0.40
Total solids	15.70

Procedure:

- * Mix Palsgaard® AcidMilk 372 and sugar and add to the fruit juice while stirring.
- * Heat to 65° C and cool down to 20° C.
- * Add the stabilizer/fruit juice solution to the cold (approx. 20° C) whey.
- * Adjust pH by means of a 50% citric acid solution.
- * Homogenization: 150 kp/cm² at 65° C.
- * Pasteurization: 75° C/15 sec.
- * Cool below 25° C and fill aseptically.