

## Soy chocolate drink

## Recipe Suggestion

Palsgaard® ChoMilk 173

**Product:** Soy chocolate drink, UHT –treated, made from fresh soy base.

**Recipe:**

Palsgaard® ChoMilk 173	0.20
Soy base (5.6% protein, 2.8% fat)	53.60
Sugar	6.00
Cocoa powder (10 -12% fat)	0.80
Water	39.40

Composition of solids:

Fat	1.60
Protein	3.00
Sugar	6.00
Palsgaard® ChoMilk 173	<u>0.20</u>
Total solid, approx.	13.50

- Procedure:**
- \* Mix soy base and water at about 45 - 50°C - while stirring.
  - \* Add in sugar and Palsgaard® ChoMilk 131.
  - \* Add in cocoa powder.
  - \* Heat to 70 – 75°C for complete dissolution.
  - \* Aseptic homogenization: 200/50 bar at 75°C.
  - \* UHT – treatment: 140°C / 4 sec.
  - \* Cool to below 25°C and fill aseptically.

Identification: Soy chocolate drink UHT high protein (00583001-EU-E-RS)

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