

## Soy chocolate drink

## Recipe Suggestion

Palsgaard® RecMilk 131

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

**Recipe:**

Palsgaard® RecMilk 131	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® RecMilk 131	<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® RecMilk 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 (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.