

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)	26.80
Sugar	6.00
Cocoa powder (10 -12% fat)	0.80
Water	66.20

Composition of solids:

Fat	0.85
Protein	1.50
Sugar	6.00
Palsgaard® ChoMilk 173	<u>0.20</u>
Total solid, approx.	12.75

Procedure:

- * Mix soy base and water at about 45 - 50°C - while stirring.
- * Add in sugar and Palsgaard® ChoMilk 173.
- * 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 low protein (00583001-EU-E-RS)

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