

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

#### Composition of solids:

Fat	0.80
Protein	1.50
Sugar	6.00
Palsgaard® RecMilk 131	<u>0.20</u>
Total solid, approx.	12.70

### 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 low protein (00583101-EU-E-RS)

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