Heart working people

## Cream

## Recipe Suggestion

Palsgaard ${ }^{\circledR}$ SSL 3426

## Product: <br> Coffee whitener - powdered

## Recipe:

|  | $\%$ |
| :--- | ---: |
| Palsgaard $^{\circledR}$ DMG 0297 | 1.00 |
| Palsgaard $^{\circledR}$ SSL 3426 | 0.20 |
| Vegetable fat | 35.00 |
| Maltodextrin, 20DE | 58.00 |
| Sodium caseinate | 5.00 |
| Sodium citrate | 0.60 |
| Disodium-orto-phosphate | 0.20 |

Recommended solids content before spray-drying: 50-60\%.
Composition of solids:

|  | $\%$ |
| :--- | ---: |
| Fat | 36.20 |
| Milk-solids-non-fat | 5.00 |
| Palsgaard | DMG 0297 |
| Palsgaard ${ }^{(8)}$ SSL 3426 | 1.00 |
| Total solids | 0.20 |

* Melt Palsgaard ${ }^{\circledR}$ DMG 0297 and Palsgaard ${ }^{\circledR}$ SSL 3426 with 5 parts of the fat at approx. $70^{\circ} \mathrm{C}$ and transfer to the remaining melted fat.
* Dissolve the phosphate and the sodium citrate in the water at $40^{\circ} \mathrm{C}$.
* Add the caseinate and the maltodextrin to the water while stirring.
* Heating to approx. $80^{\circ} \mathrm{C}$.
* Add fat phase while stirring at high speed.
* Homogenization: $200 \mathrm{kp} / \mathrm{cm}^{2}$.
* Spray-dry.

The flowability of the powder may be improved by addition of a suitable free-flowing agent.

