



DAIRY APPLICATION FORMULA

-DAIRY DRINK-

INGREDIENTS	AMOUNT
Whole milk powder	120 g
Sugar	70 g
Cocoa Powder	8 g
Stabiliser-Carrageenan	0,5 g
Flavour	1,5 g
Water	799 g
Colour (3% solution)	1 g
TOTAL	1000 g

Firmenich



PROCESS

- . Pre-mix stabiliser with some sugar.
- . Mix blend into hot water, 70°C
- . Add WMP, follow by cocoa powder and sugar and mix well
- . Add flavour and colour.
- . Heat up to 70°C and homogenise at 150/50 bar
- . Hot fill and cap. Retort at 115°C, 20 min.
- . Cool down to room temperature.

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