

Chocolate drink

recommended recipe

Product characterization

This standard recipe describes the preparation of a stable, mixed milkdrink with a pleasant and full-bodied consistency.

Recipe (Ref.: IA15_95e.DOC)

Skim milk	93,70 %
Sugar	3,50 %
Chocolate powder	2,80 %
kappa Carrageenan (E407)	0,02 - 0,05 %
VIDOGUM L 150 (E410)	0,10 %

Preparation

1. Premix the dry ingredients
2. Stir the dry ingredients into the skim milk (Turax mixer)
3. Thermal treatment:
Heating up to 88°C, homogenization at 200bar, heating up to 140°C for 5-15sec (UHT), homogenization at 50bar, cooling down to 10°C and packaging.

Remarks

- The sugar portion can be replaced by other sweeteners by making slight adjustments to the concentrations used.
- VIDOGUM L 200 gives a pleasant, harmonious consistency. The interaction of locust bean gum with kappa carrageenan contributes to the stability of the drink. However, if used, thi strong gel forming interaction must be taken into account. The concentration used is up a maximum of 0,1%.
- Instead of VIDOGUM L 200, the neutral tasting guar gum VIDOGUM GH 325 or VIDOGUM GH 250 can be used with the same concentration. This lends the chocolate drink a long, full-bodied and fresh mouthfeel.
- If depolymerized guar gum VIDOCREM (0,1 - 0,2%) is selected, the consistency becomes more harmonious and creamier.

The above described recipe was developed and tested in the laboratories of UNIPEKTIN AG, Eschenz. The chosen substances and applied quantities lead to a foodstuff with optimal texture and consistency. We leave the final elaboration of the recipe (flavour, preservation, herbs etc.) to you and/or your development team.