



## Milk containing beverages

Milk containing beverages includes a wide range of products. It can be pH neutral like chocolate milk or flavoured milk based on recombined milk or fresh milk. Acidified milk beverages need a special protein protection during heat treatment. Both, acidified and neutral beverages can be fortified with minerals like calcium. Depending on the product and local requirements, a special stabilising system is needed.

INGRESAN	Application
D-82/B	(recombined) chocolate/coffee milk with/without sedimentation
D-82/B PLUS	Milk/calcium enriched beverages without sedimentation, milk substitution possible up to 50% in chocolate milk
D-80/B-1	Coconut milk, long shelf life stability
D-80/C-1	Coconut milk, reduced ingredients
D-82/E PLUS	Acidified milk beverages, calcium fortification possible, long shelf life stability
D-82/E PLUS ADVANCED	Similar to D-82/E Plus, but designed for extremely long shelf life stability
D-82/E	Acidified milk beverages with limited suspension power

## Application example: Calcium fortified drinks

Formulation	
Liquid Milk 1,5% fat	20,00%
Calcium Carbonate	1,00%
Orange juice	78,xx%

### Stabilising systems and dosage:

- Trial 1: without stabiliser
- Trial 2: 0,30% INGRESAN D-82/E PLUS
- Trial 3: 0,35% INGRESAN D-82/E PLUS ADV.
- Trial 4: 0,40% INGRESAN D-82/E PLUS

