

Milk-based RTD

Recipe

Nutrillac MicelPure®	6.31 %
Tri-Sodium citrate dihydrate	0.16 %
Sugar	4.00 %
Stabilizer	0.05 %
Vanilla flavour	0.10 %
Skimmed milk	45.00%
Water	44.38%
Total	100%

Nutritive values – per 100g (calculated)

Energy	54 kcal
Protein	7.0 g
Fat	0.1 g
Carbohydrates	6.2 g
<i>Calcium</i>	206 mg

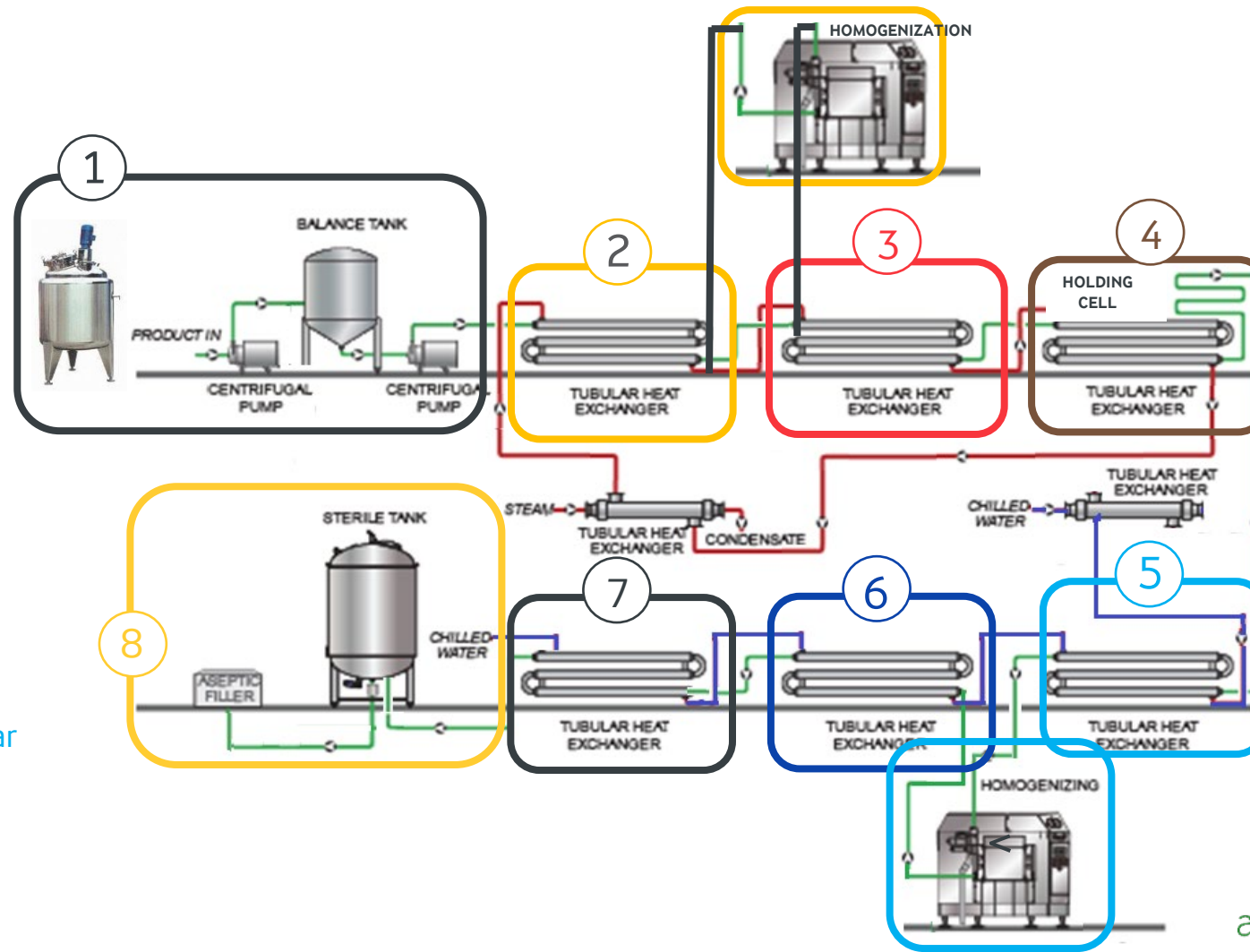


For more info get in touch

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Single steps in an indirect UHT process



Processing steps:

1. Mixing and Hydration
2. Preheating to 60°C,
Option: Homogenization 150 bar
3. Preheating to 80 °C
4. Holding cell: 142 °C/6sec
5. Cooling section 1: 75°C/30sec
Option: Homogenization 150/50 bar
6. Cooling section 2: 40°C/20sec
7. Cooling section 3: 10°C/15sec
8. Storage and aseptic filling in bottles