

RECIPE CARD

MIXED BERRY MILK WITH RED QUINOA

KELCOGEL® DF Gellan Gum evenly suspends the red quinoa in this visually attractive and mouth-quenching, mixed berry flavored milk.



INGREDIENTS

Fresh Milk, Sugar, Red Quinoa, Cranberry Juice, Water, Salt Solution, Gellan Gum, Emulsifier

PROCESS

- Add dry red quinoa to 10 times the amount of water and heat to 95°C (203°F) for 60 minutes in water bath. Cool to room temperature and drain. (Prefill into aseptic bottles in advance).
- Dry blend KELCOGEL® DF Gellan Gum, sugar and monoglyceride.
- Disperse into milk at 60-65°C (140-149°F) with a mixer for 30 minutes.
- Dilute the juice concentrate, and adjust pH to 6.6-6.8 by 20% phosphate salt-blend solution.
- Add juice to milk. Top off with water to the weight and mix well.
- Adjust pH to 6.6-6.8 by using 20% phosphate salt-blend solution. Mix for 20 minutes to ensure pH equilibration.
- Pass through UHT (Ultra-high temperature processing) system, and preheating at 60-65°C (140-149°F). Homogenize at 50 bar for 2nd stage and 200 bar for 1st stage.
- Sterilize at 141°C (285.8°F) for 5 seconds.
- Aseptically fill at 20-25°C (68-77°F).

| ORDER OF ADDITION | INGREDIENTS | % WEIGHT |
|-------------------|-------------------------------|----------------------|
| A | Milk (3.1% Protein , 4% Fat) | 75.00 |
| B | Monoglyceride | 0.050 |
| C | Sugar | 6.500 |
| D | KELCOGEL® Gellan Gum | 0.045 |
| E | Red Quinoa | 3.000 |
| F | Cranberry Juice Concentrate | 0.100 |
| G | Phosphate Salt-Blend Solution | Adjust pH to 6.6-6.8 |
| H | Water | 15.305 |
| | Total | 100% |

| NUTRITION FACTS | |
|-----------------|------|
| Protein Content | 2.3% |
| Fat Content | 3.0% |

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