

Flavoured Milk Stabilizer

Company Profile

Established in 1982 Marine Hydrocolloids is India's largest manufacturer & exporter of Agar Agar (Powder & Strips), and also offers Spreadable Agar Agar branded as Wondergel, Carrageenan, Plant Gel, Alginates, Xanthan Gum and other such Hydrocolloids. We offer different grades of these products to cater to industries ranging from Food, Confectionery, Bakery, Dairy to Cosmetics, Personal Care, Plant Tissue Culture, Dehydrated Culture media, Microbiology, Dental Castings and Pharmaceuticals.

Our four-decade long legacy has equipped us with the know-how that has constantly kept us on our toes to meet the demands of the changing nature of consumption.



Description

Flavoured milk drinks are sweetened dairy drinks, typically made with semi-skimmed milk, sugar, stabiliser, colour, flavouring and / or cocoa powder. The interactions between milk proteins, minerals, and other milk constituents with stabilizers is crucial for the appearance, body, texture, mouthfeel and consistency of the end product. Stabilizers control the syneresis and thereby reduce sedimentation. We at Meron understand the significance a consistent high quality stabiliser blend can make to our clients. Backed by decades of understanding, Meron's Flavoured Milk Stabilizer has been specially formulated to ensure enhanced mouthfeel to the consumer while guaranteeing a consistent formulation for the manufacturer, thus easing their development process.

Key benefits

- ▶ Improved mouthfeel and viscosity
- ▶ Ideal for Stabilisation, Emulsification and Texturisation
- ▶ Stabilises cocoa and calcium particles, thereby reducing sedimentation
- ▶ Provides a thick and shiny texture
- ▶ Reduces Syneresis.
- ▶ Enhances the original flavour
- ▶ Prevents fat separation
- ▶ Improves stability at high storage and distribution condition
- ▶ Improves stability for in-bottle sterilised products

Flavoured milk Recipe

Ingredients	%
Milk	87
Cocoa Powder	1.5
Sugar	11
Stabilizer	0.5 - 0.8
Total	100 ml

Note:

- Dosage can be adjusted according to desired rheology and texture
- Instead of cocoa powder you can use any kind of flavour and colour as you desire.

Procedure:

- ▶ Pre-blend the stabilizer with sugar and disperse in milk.
- ▶ Heat the solution above 85°C for 15 minutes with constant stirring.
- ▶ Add cocoa powder or flavouring and colour into it. Stir well.
- ▶ Homogenize at 82°C at a pressure of 2000-2500 psi with 2nd stage homogenization at 500 - 800 psi
- ▶ Cool down and Refrigerate.



Packaging

25kg corrugated carton and fiber board drum

500gm and **1kg** pouch packing.

Storage

Product should be stored in a cool and dry place in its original packing. Keep away from moisture. Keep the packet tightly closed after use.

Shelf life - 2 years



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