

Palsgaard®

GLOBAL PRODUCT CONCEPT – IMMUNE HEALTH

UHT Turmeric Milk

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UHT TURMERIC MILK

CHALLENGES IN PRODUCT DEVELOPMENT REQUIREMENT

- Sedimentation of the spices, turmeric powder.
- Product stability
- Improvement of mouthfeel
- Creaming
- Product with good organoleptic properties

PALSGAARD TECHNOLOGY

Palsgaard® ChoMilk 173 or Palsgaard® RecMilk 143

Mixture of emulsifier and stabilisers

PRODUCT ADVANTAGE

- Prevents sedimentation of particles at elevated temperatures.
- Prevents separation of fat.
- Improves the texture of the milk giving a richer and creamier mouthfeel.

EVALUATION



Click on photo to play online video evaluation of the UHT turmeric/nutmeg milk.

As seen in the video, the milk has no sedimentation and no serum separation and has a creamy mouthfeel without the taste of curry.

PALSGAARD® CHOMILK 173 OR PALSGAARD® RECMILK 143

UHT Turmeric Milk – Recipe Suggestion



Recipe

	Percentage
Palsgaard® Chomilk 173 or Palsgaard® RecMilk 143	0.18
Skim Milk Powder	5.50
Whole Milk Powder	5.20
Sugar	2.80
Curcumin powder - CuroWhite*	0.05
Turmeric power**	0.02
Nutmeg powder***	0.10
Di-sodium phosphate	+
Water up to	100.0%

*Glanbia

**P.T. Haldin, Indonesia

***MasterFoods, Australia

Procedure

- Hydrate skim milk and whole milk powder at 45-50°C, for approximately 20 minutes in half of water.
- Add pre-blended Palsgaard® e/s with sugar to the other half of water while stirring.
- Heat to 75°C then add the rest of ingredients to the water, mix well.
- Combine both solutions, mix well.
- Check the final pH of milk solution and adjust pH with di-sodium phosphate until pH is 6.70.
- Pre-heat to 65-75°C.
- Homogenize at 200/50 bars.
- UHT at 140°C for 4 seconds.
- Cool to below 25°C.
- Fill into bottles aseptically.



ORDER SAMPLES

To order samples of Palsgaard® ChoMilk 173 or Palsgaard® RecMilk 143, please contact your local Palsgaard office via Palsgaard.com