



Palsgaard®

GLOBAL PRODUCT CONCEPT – PLANT-BASED DAIRY ALTERNATIVE

UHT Aloe Vera Beverage

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UHT Aloe Vera Beverage

CHALLENGES IN PRODUCT DEVELOPMENT REQUIREMENT

- Stabilization in low pH
- Foamy
- Flavour and consistency
- Solids suspension

PALSGAARD TECHNOLOGY

- Palsgaard® AcidMilk 374
 - Mixture of stabilizers

PRODUCT ADVANTAGE

- Aloe vera pulp suspension
- Creates a very refreshing taste
- System stability in low pH



EVALUATION

Click on photo to view online video with evaluation of the UHT Aloe Vera Beverage

- Good stability in low pH
- Good foam formation
- No sedimentation
- Fresh and natural Aloe Vera flavour

PALSGAARD® ACIDMILK 374

UHT Aloe Vera Beverage – Recipe Suggestion



Recipe

	Percentage
Palsgaard® AcidMilk 374	0.40
Aloe Vera / Sabila pulp	10.00
Palatinose ¹	5.00
Sucralose	0.002
Water up to	100%

¹ From Beneo

Composition

	Percentage
Fat	0.00
Protein	0.00
Carbohydrates	6.00
Palsgaard® AcidMilk 374	0.40
Total Solids	14.20

Procedure

- Heat water to 75°C
- Mix dry powders with Palsgaard® AcidMilk 374 and add in the 30% of hot water
- Stirring until homogenous mix and obtain a syrup
- Cool the syrup to 35°C
- Mix the syrup with the rest of the water
- Add the Aloe Vera pulp
- At room temperature, acidify until pH = 4.5 using citric acid solution at 25%
- Homogenize at 200 bars two steps (140/60)
- Ultra-pasteurize at 127°C per 6.9s
- Cool to 15°C and fill in containers
- Store at room temperature



ORDER SAMPLES

To order samples of Palsgaard® AcidMilk 374, please contact your local Palsgaard office via Palsgaard.com