

Experience
plant-based
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INNOVATING PLANT-BASED DAIRY ALTERNATIVES

Oat frothing beverage

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BACKGROUND

The plant-based trend is evolving and is identified by all regions as having high potential growth. There is also demand on plant base in cafes. Coconut, soy and oat are familiar products and all of them are dairy alternatives.

Oat milk is naturally free of lactose, nuts and soy. It is suitable for people who has gluten-related disorders. It is an excellent source of many vitamins, minerals and fiber. The nutrition composition of oats is well balanced. It is a good source of carbohydrate and fiber especially β -glucan. The protein is high quality with a good balance of essential amino acids. Studies show that oats have many health benefits, which include weight loss, lower blood sugar levels and a reduced risk of heart disease.

CHALLENGES IN PRODUCT DEVELOPMENT

1. Minimising foam formation during processing
2. Lack of stability during storage – fat separation and creaming or sedimentation
3. Stability of the product when added to coffee
4. Stability of the foam in coffee

PALSGAARD TECHNOLOGY

Palsgaard® MilkFoam 204, a mixture of emulsifiers and stabilizers

PRODUCT ADVANTAGES

Palsgaard® MilkFoam 204

- Prevents creaming during storage
- Minimize foam formation during mixing and processing
- Facilitates incorporation of air during foaming
- Improves beverage texture by giving it a richer and creamier mouthfeel

EVALUATION

1. Good and stable foam stability when added to beverage
2. Dense foam

PALSGAARD® MILKFOAM 204

Oat frothing beverage - recipe suggestion



Recipe

	Percentage
Palsgaard® MilkFoam 204	0.07
Oat liquid base ^a	80.00
Vegetable oil	3.00
Sugar	2.00
Water up to	100.0%

^a Oatly

Procedure

- Pre-blended Palsgaard® MilkFoam 204 with sugar
- Add Palsgaard® MilkFoam 204 to oat solution while stirring, mix well
- Preheat to 65°C
- Add vegetable fat, mix well
- Adjust pH to 6.70-6.80 by means of buffering salts e.g., Di-sodium phosphate
- Preheat to 65-75°C
- Homogenise at 180/40 kp/cm² (Total 220 kp/cm²)
- UHT at 140°C for 4 seconds
- Cool to below 25°C and fill aseptically



ORDER SAMPLES

To order samples of Palsgaard® MilkFoam 204, please contact your local Palsgaard office via Palsgaard.com

Experience is the essence of Palsgaard, it is interwoven into every strand of our story enabling us to ‘bring good things together’ from developing new products to co-creating with our customers to solve their ingredient and formulation challenges. Palsgaard’s experience means you can bring successful products to market faster.

Palsgaard Experience is a mark of quality and your assurance of our commitment to always deliver future-facing, consumer-led solutions in the plant-based dairy alternatives space.

Find out more about what our experience can mean for you at: www.palsgaard.com/p-b-experience

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