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INNOVATING PLANT-BASED DAIRY ALTERNATIVES

Rice beverage with cocoa powder

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BACKGROUND

This application is perfect to satisfy a craving, not containing lactose or milk proteins. In addition, the rice has different benefits such as Omega 3, making it a feasible food to prevent heart diseases. It also reduces cholesterol and helps to prevent it. It is also rich in vitamins and minerals as Calcium and B12 and is very beneficial to stimulate the immune system.

CHALLENGES IN PRODUCT DEVELOPMENT

- Finding a solution for keeping rice and cocoa particles in suspension during shelf-life
- Developing a product with a rich mouthfeel and good stability
- Creating a plant-based beverage stable to UHT conditions
- Plant-based Beverage without phase separation

PALSGAARD TECHNOLOGY

- Palsgaard® RecMilk 143, a mixture of emulsifier and stabilisers

PRODUCT ADVANTAGES

- Reduces the formation of excessive foam during processing and filling of the beverage
- Prevents fat separation and creaming during storage
- Prevents sedimentation of particles also at elevated temperatures
- Improves the texture of the beverage giving a richer and more creamy taste and mouthfeel

EVALUATION

- Good mouthfeel, no sedimentation
- Long shelf-life
- Good stability with minimal effect on viscosity

PALSGAARD® RECMILK 143

Rice beverage with cocoa powder – recipe suggestion



Recipe

	%
Palsgaard® RecMilk 143	0.20
Rice flour*	5.50
Polished broken rice flour **	2.00
Vegetable oil (Canola)	1.00
Maltodextrin***	3.00
Sugar	4.00
Alkaline Cocoa powder	0.70
Disodium phosphate	0.07
Water up to	100.00 %

* Beneo, Nutriz Mol

** Beneo, Remyflo R7 200T

***Ingredion

Procedure

- Heat the water up to 50°C
- Dissolve disodium phosphate into the water
- Hydrate the rice flour and polished broken rice flour at 60°C per 30 minutes and stir well
- Add the Palsgaard® RecMilk 143 with the sugar, maltodextrin, and cocoa powder
- Preheat to 75°C
- Add the vegetable oil
- Homogenized UpStream at 220 bars two steps (180/40)
- Send to UHT process (138°C for 6.9 seconds)
- Fill at 25°C



ORDER SAMPLES

To order samples of Palsgaard® RecMilk 143, 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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