

Experience
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Palsgaard®



INNOVATING PLANT-BASED DAIRY ALTERNATIVES

Coconut-almond beverage

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Coconut-almond beverage

Coconut and almond have become popular base ingredients for plant-based beverages around the world, and are widely used for ready-to-drink flavoured beverages.

Manufacturers of coconut and almond containing beverages face challenges when producing products that need to perform on a variety of key areas including managing sedimentation, providing a creamy mouthfeel, and being suitable for UHT treatment.

PALSGAARD® RECMILK 143

Palsgaard® RecMilk 143, a mixture of emulsifier and stabilisers which has been developed to provide the following advantages to beverage manufacturers:

- Prevents sedimentation of particles
- Prevents separation of fat
- Reduces the formation of excessive foam during processing and filling
- Helps to provide smooth mouthfeel in final product

RECIPE SUGGESTION

Our specialist Application teams have developed the following recipe idea for a high-performance, coconut-almond beverage:

Recipe

	%
Palsgaard®	0.20
Coconut paste*	7.50
Almond paste**	2.50
Sugar	4.00
Disodium	0.07
Water up to	100.00 %

* Deicoco

** LLOPIS

Procedure

- Heat the water up to 50°C
- Dissolve disodium phosphate into the water
- Add the coconut and almond paste then stir well
- Add the Palsgaard® RecMilk 143 with the sugar
- Preheat to 75°C
- Process the mix at UHT conditions (138°C for 6.9 seconds)
- Homogenized UpStream at 220 bars two steps (180/40)
- 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. Find out more about what our experience can mean for you at: www.palsgaard.com/p-b-experience

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