

Experience
plant-based
Palsgaard



INNOVATING PLANT-BASED DAIRY ALTERNATIVES

Almond coffee creamer

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Almond coffee creamer

Plant-based coffee creamers have become popular alternatives for consumers who are looking for an alternative to dairy milks and creams for their coffee.

Manufacturers of plant-based creamers face challenges when producing products that need to perform on a variety of key areas including managing sedimentation and fat separation, providing a creamy mouthfeel and good dispersibility and whitening.

PALSGAARD® RECMILK 143

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

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

RECIPE SUGGESTION

Our specialist Application teams have developed the following recipe idea for a high-performance almond coffee creamer:

Recipe

	%
Palsgaard®	0.18
Vegetable fat*	8.00
Almond paste**	2.50
Sugar	3.00
Maltodextrin	0.80
Disodium	0.09
Water up to	100.00 %

* AAK, Especial

** LLOPIS

Procedure

- Heat the water up to 50°C
- Dissolve disodium phosphate into the water
- Add the almond paste and stir well
- Add the Palsgaard® RecMilk 143 with the sugar
- Preheat to 75°C
- Preheat to 75°C
- Process the mix at UHT conditions (138°C for 6.9 seconds)
- Homogenized DownStream 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

