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INNOVATING PLANT-BASED DAIRY ALTERNATIVES

# Soy 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.

Soy protein is a complete protein. It means that it contains all the essential amino acids one body cannot make and needs to obtain from food. Soy also contained phytoestrogens which is estrogen-like properties that bind to estrogen receptors in ones' body. It often serves as a major source of protein for vegetarians, vegans and those who avoid or are allergic to dairy foods.

### CHALLENGES IN PRODUCT DEVELOPMENT

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

### PALSGAARD TECHNOLOGY

Palsgaard® MilkFoam 204

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

## Soy frothing beverage - recipe suggestion



### Recipe

	Soy Base (%)
Palsgaard® MilkFoam 204	0.07
Soy liquid extract <sup>a</sup>	80.00
Sugar	2.00
Water up to	100.0%

<sup>a</sup> *The Soy Company*

## Procedure

- Pre-blended Palsgaard® MilkFoam 204 with sugar
- Add Palsgaard® MilkFoam 204 to soy solution while stirring, 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/cm<sup>2</sup> (Total 220 kp/cm<sup>2</sup>)
- 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](http://Palsgaard.com)

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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.

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