

RECIPE CARD

HIGH PROTEIN CHOCOLATE MILK

KELCOGEL® DF Gellan Gum provides long-term suspension of insoluble particles like the cocoa powder, creating a delicious, high protein chocolate milk.



INGREDIENTS

Ultra-Filtered Whole Milk, Sugar, Cocoa Powder, Chocolate Flavor, Gellan Gum

PROCESS

Mixing Process

- Dry blend sugar with KELCOGEL® DF Gellan Gum, cocoa powder, and chocolate flavor.
- Slowly add the dry blend to the milk while stirring with a propeller mixer. The goal is to disperse the dry blend well while minimizing air incorporation.
- Mix until uniform.

UHT (Ultra-High Temperature) Process

- Preheat to 70°C (158°F).
- Homogenize: 172 bar/2500 psi (138 bar/2000 psi first stage; 34 bar/500 psi second stage).
- UHT treat at 141°C (286°F) for 6 seconds.¹
- Cool to 10°C (50°F).
- Fill into sterile bottles and refrigerate.²

INGREDIENTS	% WEIGHT
Ultra-Filtered Whole Milk	93.47
Sugar	5.00
Cocoa Powder	1.34
Chocolate Flavor	0.15
KELCOGEL® DF Gellan Gum	0.04
Total	100%

NUTRITION FACTS	
Protein	4.8%
Fat	3.0%
Carbohydrate	7%

Target pH: 6.6-6.8

cpkelco.com/contact

¹To achieve commercial sterility, actual heat processing conditions may vary depending on product pH and processing capabilities.

²Due to lack of aseptic filling capabilities, CP Kelco– produced prototypes are stored refrigerated.

The information contained herein is, to our best knowledge, true and accurate. All recommendations or suggestions are made without guarantee, since we can neither anticipate nor control the different conditions under which this information and our products are used. There are no implied or expressed warranties of fitness for purpose. Each manufacturer is solely responsible for ensuring the final products comply with any and all applicable federal, state and local regulations. Further, CP Kelco disclaims all liability with regard to customers' infringement of third party intellectual property including, but not limited to, patents. CP Kelco recommends that our customers apply for licenses under any relevant patents.