

RECIPE CARD

CHOCOLATE OAT BEVERAGE

KELCOGEL® HA-B Gellan Gum keeps all the ingredients stable in this indulgent-tasting dairy-alternative beverage.



INGREDIENTS	%
Cocoa Powder	1.000
Oat Flour	4.000
Vitamin & Mineral Premix	0.529
KELCOGEL® HA-B Gellan Gum	0.032
Sunflower Oil	1.190
Natural Vanilla Flavoring	0.150
Natural Chocolate Fudge Flavor	0.300
Sugar Flavor	0.005
Sugar	5.000
Salt	0.080
Water	87.723
Total	100.00

INGREDIENTS

Oat Flour, Cocoa Powder, Vitamin & Mineral Premix, Sunflower Oil, Natural Vanilla Flavoring, Natural Chocolate Fudge Flavor, Sugar Flavor, Sugar, Salt, Water, Gellan Gum

PROCESS

Mixing Process

- Heat 70% of water to 60°C (140°F).
- Hydrate oat flour in water, mixing for 10 minutes
- Cool the product below 40°C (122°F) by adding the rest of water at room temperature.
- Prepare a dry blend of hydrocolloid and 50% sugar, and disperse it in the flour solution under low shear for 20 minutes.
- Add sunflower oil and cocoa powder and mix for 10 minutes.
- Add remaining ingredients (flavors, salt, sugar, premix) and mix for 5 minutes.
- Heat treat product using UHT (ultra-high temperature processing) system at 140°C (284°F) for 6 seconds. Homogenize at 80-85°C (176-185°F): 1° step: 200bar and 2° step: 50 bar. Downstream.¹
- Fill into sterile bottles at 20-25°C (68-77°F).

Please note that in all stages of the process, air incorporation must be avoided.

NUTRITION FACTS	
Protein	0.7%
Fat	1.3%

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

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