

RECIPE CARD

MANGO FLAVORED DRINK

NUTRAVA™ Citrus Fiber zest adds suspension and good mouthfeel to this refreshing beverage with 15% mango pulp.



INGREDIENTS

Water, Mango Pulp, Sugar, NUTRAVA™ Citrus Fiber zest (Stabilizer), Mango Flavor, Ascorbic Acid, Citric Acid

PROCESS

- Dry blend citrus fiber and sugar, disperse into ambient temperature water by using a mixer at 4000 rpm. Mix for about 10 minutes, until there are no lumps.
- Add mango pulp and mix well.
- Add ascorbic acid and adjust pH to 3.4 with 50% citric acid solution.
- Add mango flavor and top off water to the weight. Mix well.
- Pass through UHT (ultra-high treatment processing) system, preheating at 65°C (149°F). Homogenize at 50 bar for 2nd stage and 200 bar for 1st stage. Sterilize at 121°C (249.8°F) for 4 seconds.
- Aseptically fill at 20-25°C (68-77°F).

INGREDIENTS	% WEIGHT
Mango Pulp	15.00
Sugar	11.00
NUTRAVA™ Citrus Fiber zest	0.08
Ascorbic Acid	0.02
Mango Flavor	0.07
Citric Acid (50%)	Adjust pH to 3.4
Water	73.83
Total	100%

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