

## Product Application Sheet for Chocolate Milk

### CAGGEL™ HAM

Gellan Gum is a high molecular weight extracellular microbial polysaccharide produced by aerobic fermentation of a pure culture of *Sphingomonas elode*. It is a high acyl gellan gum with low protein reactivity. As a suspension and texture improving agent, CAGGEL™ HAM can suspend fibers, cocoa and denatured protein in high chocolate milk, creating a smooth mouthfeel while offering an excellent stability. According to the characteristics of the suspended particles, the typical recommended usage range of CAGGEL™ HAM is from 0.1% to 0.12%. CAGGEL™ HAM is highly versatile and can be combined with other hydrocolloids, emulsifiers, mineral salts, protein, fat and cellulose to obtain products with varying texture, taste and other attributes.

#### Formula

Ingredients	% Weight
Whole milk	50.00
Medium fat alkalized cocoa powder	1.00
Sucrose	6.00
CAGGEL™ HAM	0.11
Monoglyceride	0.10
Deionized water to	100.00

#### Processing

##### The preparation of emulsion stabilizer dispersion

1. Weigh CAGGEL™ HAM, monoglyceride and sucrose, mix well.
2. Disperse into water under high-speed stirring.

##### Chocolate Milk

3. Weigh whole milk, transfer into emulsion stabilizer dispersion, mix well.
4. Adding medium fat alkalized cocoa powder (pre-dispersed in water) under stirring.
5. Adding other ingredients (if any), mix well.
6. Dilute with water to 100%.
7. Homogenization, 65-70°C/200+50 bar.
8. UHT 140°C/4 seconds.
9. Cool to around 30°C.
10. Aseptic filling.



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