

PRODUCT APPLICATION SHEET

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Product Application Sheet for High Calcium Milk

CAGGEL HADS

Gellan Gum is a high molecular weight extracellular microbial polysaccharide produced by aerobic fermentation of a pure culture of *Sphingomonas elode*. CAGGEL HADS is a high acyl gellan gum with low protein reactivity. As a suspension and texture improving agent, CAGGEL HADS can suspend calcium salts, fibers and denatured protein in high calcium 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 HADS is from 0.02% to 0.035%. CAGGEL HADS 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.

High Calcium Milk Formula

Ingredients	% Weight
Whole milk	99.72
Milk calcium (25% calcium content)	0.12
Sodium hexametaphosphate	0.03
Dipotassium hydrogen phosphate	0.10
CAGGEL HADS	0.032

Processing

1. Weigh CAGGEL HADS, sodium hexametaphosphate and dipotassium hydrogen phosphate, mix them well.
2. Disperse the mixed powder into whole milk under high-speed agitation.
3. Add milk calcium under stirring.
4. Add other ingredients (if any) with stirring.
5. Homogenization, 65-70°C/200+50 bar.
6. UHT at 140°C/4 seconds.
7. Cool to around 30°C.
8. Aseptic filling.



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