



**CEAMLACTA<sup>®</sup>**  
*Carrageenan*



— Dairy —

## CHOCOLATE DRINKS

**CEAMLACTA<sup>®</sup> DB**  
for dairy beverages  
applications

Ideal for chocolate drink, diluted milk or simply chocolate milk, the new generation of **CEAMLACTA DB**. Carrageenans will provide to your drinks a smooth texture, a rich mouthfeel and on the same time the suspension needed to stabilise the beverage.



### **Carrageenan & Cellulose**

Ceamlacta DB 91-436  
&  
Ceamlacta DB 91-419  
&  
Ceamlacta DB 91-838

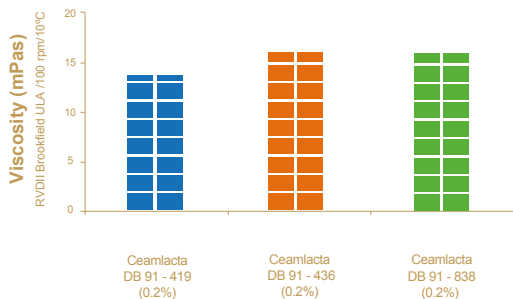
## BENEFITS



- High stability potential to avoid particles sedimentation.
- Wide range of mouthfeel from clean and low viscosity to rich and full bodied chocolate drink.
- Cost-effective solutions.
- Optimal flavour release.

## CHOCOLATE DRINKS

### VISCOSITY



## CHOCOLATE DRINKS BASIC RECIPE

### INGREDIENTS

INGREDIENTS	%
Semi skimmed milk .....	60.0
Water .....	29.5
Crystal sugar .....	7.00
Alkalinised cocoa powder .....	1.80
Skimmed milk powder .....	1.50
<b>Ceamlacta DB</b> .....	0.20

### NUTRITIONAL VALUES

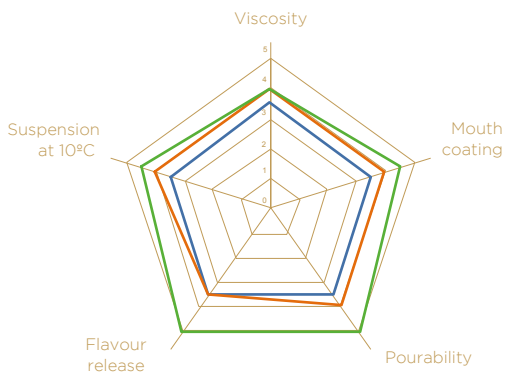
COMPONENTS	VALUES
Proteins .....	2.3%
Fat .....	1.0%

CEAMLACTA	SUSPENSION *Stability Index
Ceamlacta DB 91 - 419	3.5
Ceamlacta DB 91 - 436	4
Ceamlacta DB 91 - 838	4.5

\*Based on shelf-life study and Rheological analysis performed at TA Instrument DHR2

### SENSORY PROFILE

- Ceamlacta DB 91 - 419
- Ceamlacta DB 91 - 436
- Ceamlacta DB 91 - 838



CEAMSA - Application Guidelines

AGL n° 2051 Chocolate drinks.