



CEAMLACTA[®]
Carrageenan



— Dairy —
**CHOCOLATE
MILK**

CEAMLACTA[®] DB
for dairy milk
milk applications

A new generation of stabilisers have been developed by Ceamsa for your chocolate milk applications.

Carrageenans **CEAMLACTA DB** have been designed to provide high mouthfeel with a great stabilisation for chocolate milks.



Carrageenan

Ceamlacta 2007
&
Ceamlacta DB 91- 812
&
Ceamlacta DB 91- 723F



BENEFITS



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



CHOCOLATE MILK BASIC RECIPE

INGREDIENTS %

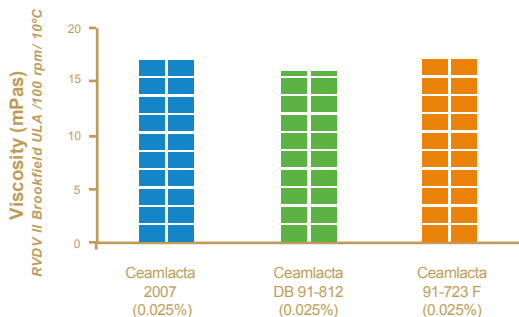
Semi skimmed milk	91.17
Crystal sugar	7.00
Alkalinised cocoa powder	1.80
Ceamlacta DB	0.025

NUTRITIONAL VALUES

COMPONENTS	VALUES
Proteins	2.7%
Fat	1.6%

UHT CHOCOLATE MILK

VISCOSITY

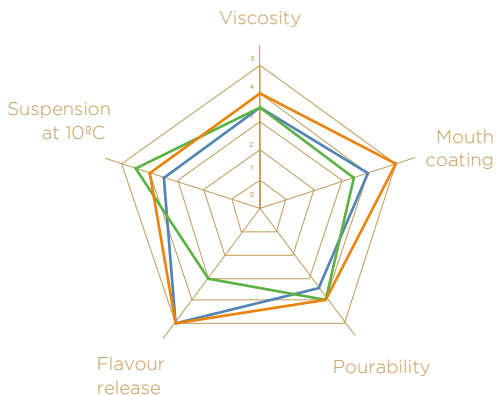


CEAMLACTA	SUSPENSION *Stability Index
Ceamlacta 2007	3.5
Ceamlacta DB 91-812	4.5
Ceamlacta DB 91-723 F	4

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

SENSORY PROFILE

- Ceamlacta 2007
- Ceamlacta DB 91-812
- Ceamlacta DB 91-723 F



CEAMSA - Application Guidelines

AGL n°2002 Chocolate milk.