CEAMSA has developed a complete range of specialised carrageenans adapted to Dulce de Leche application. **CEAMLACTA 90-491** and **CEAMLACTA 90-492** are particularly suited for baked products’ fillings, where high shears are applied along the process. **CEAMLACTA 2009** and **CEAMLACTA 2270** are adapted to traditional spreadable Dulce de Leche, giving smooth and rich texture to the finished product.

- **Baked Cake Fillings**
  - Ceamlacta 90-491 & Ceamlacta 90-492
- **Spreadable**
  - Ceamlacta 2009 & Ceamlacta 2270
**BENEFITS**

- Reduced viscosity during process to optimise productivity.
- Cost - effective solutions.
- Texture control.
- Improved mouthfeel.

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**BASIC RECIPE DULCE DE LECHE**

**INGREDIENTS**

<table>
<thead>
<tr>
<th>FOR BAKERY FILLING</th>
<th>FOR SPREAD</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ceamlacta 2009 or 2270</td>
<td>0.05 - 0.13</td>
</tr>
<tr>
<td>Ceamlacta 90-491 or 90-492</td>
<td>0.3 - 0.4</td>
</tr>
<tr>
<td>Whole Milk (3.6% fat)</td>
<td>83.73</td>
</tr>
<tr>
<td>Sugar</td>
<td>13.45</td>
</tr>
<tr>
<td>Glucose Syrup</td>
<td>2.52</td>
</tr>
<tr>
<td>Colour and flavours</td>
<td>Optional</td>
</tr>
</tbody>
</table>

**PARAMETERS**

**COMPONENTS**

- **VALUES**
  - Brix: 70°
  - Fat: 9.0%
  - Proteins: 7.5%

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**SENSORY EVALUATION**

- Flavour release
- Spreadability
- Shininess
- Viscosity
- Mouth coating
- Pourability

**VISCOSITY MEASUREMENT**

*RVDV II Brookfield. Measured at 20°C after 60s at 20 rmp*

- Ceamlacta 90-491
- Ceamlacta 90-492
- Ceamlacta 2270
- Ceamlacta 2009

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**CEAMSA - Application Guidelines**

AGL n° 2059-02 Dulce de Leche

**www.ceamsa.com**