

**CEAMLACTA®**  
*Carrageenan*



— Dairy —

# DULCE DE LECHE

**CEAMLACTA®**  
for high sugar  
sauces

**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.



**Carrageenan**

**- Baked Cake Fillings**

Ceamlacta 90-491

&

Ceamlacta 90-492

**- Spreadable**

Ceamlacta 2009

&

Ceamlacta 2270



**CEAMSA**

The power of texture.

## BENEFITS



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



## BASIC RECIPE DULCE DE LECHE

INGREDIENTS	FOR BAKERY FILLING	FOR SPREAD
	%	%
Ceamlacta 2009 or 2270 .....	0.05-0.13	-
Ceamlacta 90-491 or 90-492 .....	0.3-0.4	-
Whole Milk (3.6% fat).....	83.73	83.73
Sugar .....	13.45	13.45
Glucose Syrup .....	2.52	2.52
Colour and flavours.....	Optional	Optional

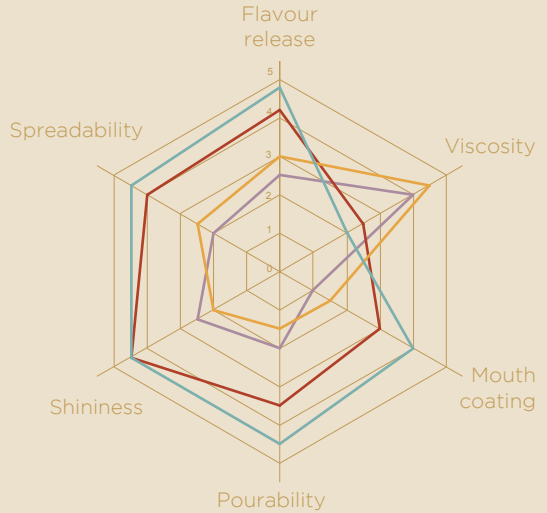
## PARAMETERS

COMPONENTS	VALUES
Brix .....	70°
Fat .....	9.0%
Proteins .....	7.5%

## DULCE DE LECHE

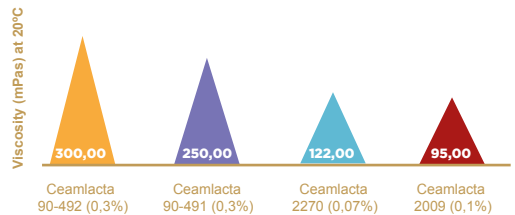
### SENSORY EVALUATION

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



### VISCOSITY MEASUREMENT

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



CEAMSA - Application Guidelines

AGL n° 2059-02 Dulce de Leche