

CEAMLACTA®
Carrageenan



— Dairy —

POWDER APPLICATIONS

CEAMLACTA®
for cook up
crème caramel

CEAMLACTA DP specialities provide a wide range of textures, ensuring the syneresis control and improving the organoleptic characteristics of the final product.

Unique solutions specifically developed for cook up crème caramel recipes.



Carrageenan

CEAMLACTA DP 91-910
for firm & creamy texture

CEAMLACTA DP 91-911
for firm & brittle texture

CEAMLACTA DP 2544
for medium firmness & creamy texture

CEAMLACTA DP 90-106
for very creamy & panna cotta like texture

BENEFITS



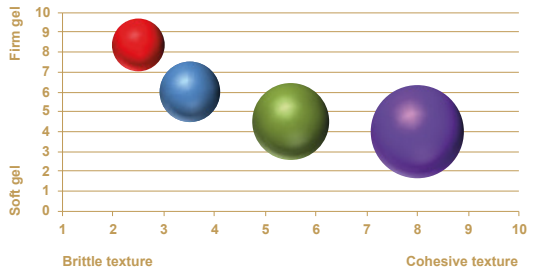
- Cost effective solutions
- Tailor made textures
- Syneresis control



COOK UP FLAN BASIC RECIPE

INGREDIENTS	FINAL PRODUCT	%
Semi skimmed milk	88.00	
Crystal sugar	10.00	
Native maize starch	1.20	
Color and flavor	0.25	
CEAMLACTA DP	0.35 - 0.50	

TEXTURE PROFILE

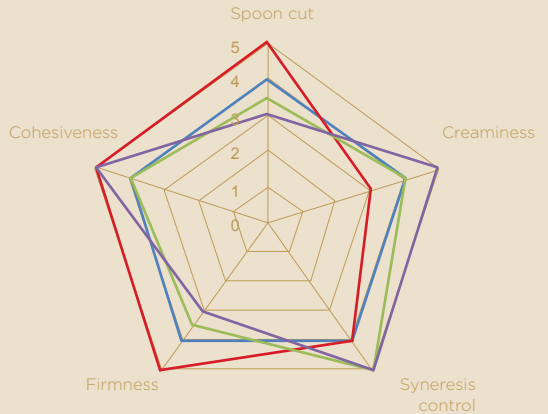


- CEAMLACTA DP 91-910
- CEAMLACTA DP 91-911
- CEAMLACTA DP 2544
- CEAMLACTA DP 90-106

* Size of shape indicates level of elasticity.
 Low ← High
 ← Elasticity

SENSORY PROFILE

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CEAMSA - Application Guidelines
 AGL n° 2103 Cook up flan cost effective