



**CEAMLACTA®**  
*Carrageenan*



— Dairy —

## POWDER APPLICATIONS

**CEAMLACTA® & CEAMGUM®**

for instant chocolate  
milk shake and  
milk drink

CEAMSA has developed a new generation of products to improve the suspension of cocoa particles as well as to provide a smooth, fresh and pleasant mouthfeel to milk drinks and shakes.

Moreover, our speciality **CEAMLACTA DP** enhances foam stability in milk shake recipes.



**Carrageenan**

CEAMLACTA DP 2270  
for instant milk shake



**Guar gum**

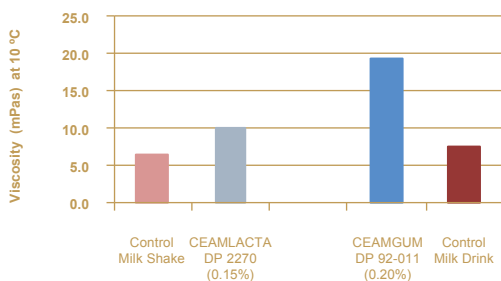
CEAMGUM DP 92-011  
for instant chocolate  
drink

## BENEFITS



- ⦿ Fast hydration
- ⦿ Cold solubility
- ⦿ Smooth, fresh and creamy mouthfeel
- ⦿ Cocoa suspension
- ⦿ Foam Stability

## COLD INSTANT MILK SHAKE & MILK DRINK



## INSTANT CHOCOLATE MILK SHAKE BASIC RECIPE

FINAL PRODUCT

INGREDIENTS	%
Full fat milk .....	89.10
Crystal sugar .....	10.00
Cocoa powder .....	0.75
<b>CEAMLACTA DP 2270</b> .....	0.05 - 0.15

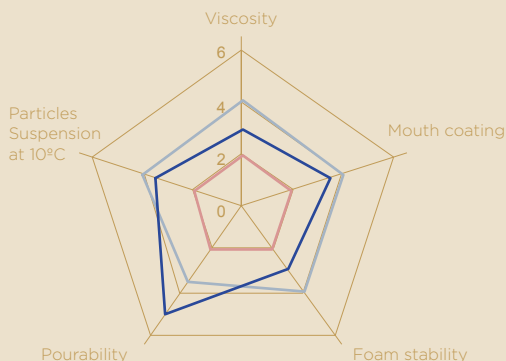
## INSTANT CHOCOLATE MILK DRINK BASIC RECIPE

FINAL PRODUCT

INGREDIENTS	%
Semmi skimmed milk .....	91.00
Crystal sugar .....	7.00
Cocoa powder .....	1.80
<b>CEAMGUM DP 92-011</b> .....	0.20 - 0.40

## COLD INSTANT MILK SHAKE & MILK DRINK

Control  
 CEAMLACTA DP 2270 (0.15%)  
 CEAMGUM DP 92-011 (0.20%)



CEAMSA - Application Guidelines

AGL n° 2085 Instant chocolate milk shake

AGL n° 2033 Instant chocolate milk drink