

Hawkins Watts Australia Pty Ltd

Melbourne Office:
Suite 6, 2 Compark Circuit, Mulgrave Vic 3170
Phone 03 9561 3710

Sydney Office:
Suite 12, Level 1, 29 Kiora Road, Miranda NSW 2228
Phone 03 8543 3804

www.hawkinswatts.com.au



Acid Milk Drink, low cost, long shelf life using Classic CM 201 pectin

Recipe:

Classic CM 201 Pectin (0.2 %)	2 g
Guar (5,000 cps)	1 g
Sugar	50 g
Milk 3.5% fat, UHT	200 g
Water	725 g
Citric acid 50%	25 ml
Flavour, colour if requested	

Input:	approx. 1000 g
Output:	approx. 1000 g
pH-Value:	3.9 – 4.0
Protein:	0.5 – 0.7 %
Fat:	0.7 %

Method:

- A. Mix dry ingredients, disperse in 50 – 100 g hot water (from total quantity). Stir for 10 minutes to hydrate gums.
- B. Add remainder of water (cold) to “A”.
- C. Add milk (cold).
- D. Add citric acid solution slowly under vigorous mixing.
- E. Homogenisation at 150 bars.
- F. Plate heat exchanger to 85°C
- G. Holding time 10 minutes
- H. Plate heat exchanger to 20°C.
- I. Fill.