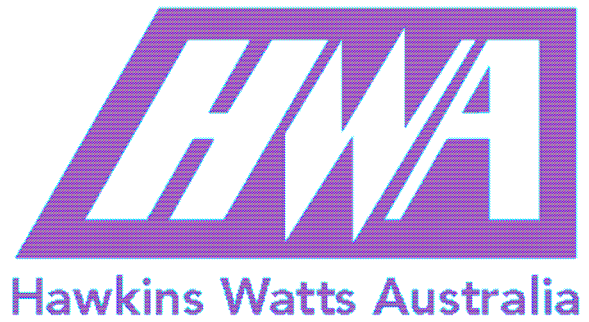


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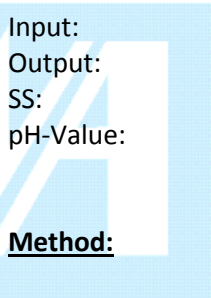


**Sports Milk – Drink with Whey using Classic CM 203 pectin**

**Recipe:**

Classic CM 203 Pectin	3 g	
Whey Powder spray dried, de-ionized	10 g	(≈12% Protein)
Fructose	60 g	
Sucrose	30 g	
Fruit juice	200 g	
Milk permeate or whey permeate)	300 g	
Water	400 g	
Citric acid (depending on acidity of fruit juice)	≈ 1 g	
Vitamins, Flavour		

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 Input: approx. 1000 g  
 Output: approx. 1000 g  
 SS: 14 %  
 pH-Value: 4.0 – 4.1



**Method:**

- A. Hydrate pectin in 100 g of the water (90°C) using a high speed mixer.
- B. Add the whey powder and sugars to the rest of the water (cold) and permeate using a high speed mixer, then let swell for 15 minutes.
- C. Add pectin solution to the whey mix using a high speed mixer.
- D. Add fruit juice to the batch slowly under stirring.
- E. Adjust pH to 4.0 – 4.1 if necessary
- F. Homogenize at 150 bar.
- G. Pasteurize at 75°C for 20 sec (plate heat exchanger) or 70°C for 10 min (laboratory).
- H. Fill, and then cool.

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