

UHT Chocolate Milk (Natural Mouth-feel)**1. Recipe:**

No	Ingredient	(% w/w)
1	Fresh Milk	94
2	Cocoa Powder	0.8
3	Sugar	5
4	Disodium phosphate	0.02
5	RIPLEX DU-100	0.15
6	Water	To 100%

2. Process:

1. Add RIPLEX DU-100 into fresh milk under agitation.
2. Heat up to 70°C and hold at 70°C for 10-15 minutes.
3. Add premix (Sugar, Cocoa powder and DSP) into (2) and mix for 5 minutes.
4. Homogenize at 2 stages: 1st at 200 and 2nd at 50 bars at 70°C.
5. UHT process at 135°C/15seconds.
6. Cooling to 22-25°C.
7. Aseptic packing.

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