



**RECONSTITUTED
UHT
WHITE MILK**

REALBLEND ND-867

RECIPE

Ingredients	1,5% FAT		3,5% FAT	
	DAIRY FAT	VEG. FAT	DAIRY FAT	VEG. FAT
REALBLEND ND-867	0,15	0,15	0,15	0,15
SKIMMED MILK POWDER 3,5% PROT	5,70	10,00	-	10,00
FULL FAT MILK POWDER 26% FAT, 25% PROT	6,00	-	14,00	-
WATER	88,15	88,35	85,85	86,35
REFINED COCONUT/ PALM OIL	-	1,50	-	3,50
MILK FLOVOUR	Opt	Opt	Opt	opt
TOT	100,00	100,00	100,00	100,00
FAT	1,5	1,5	3,5	3,5
PROTEIN	3,5	3,5	3,5	3,5
CARBOHYDRATES	5,5	5,5	5,5	5,5
TSS	11,9	11,7	14,20	14,00
MSNF	10,00	10,00	10,00	10,00

TECHNOLOGY

1. Add water to mixing tank
2. Add milk powders
3. Add stabilizer
4. Add vegetable fat
5. Heat treatment:
 - Preheat to 70°C
 - Omogeneize to 150 bar
 - Sterilize to 140°C for 4"
6. Cool aseptic to 20°C in tetra or PET or combi

Shelf life= 6 months ambient temperature

DECLARATION

⚙️ **REALBLEND ND-867** is an emulsifier and stabilizer system based on:

- MDG: E471
- Carrageenan E407
- Guar gum: E412



**FLAVOURED
UHT MILK DRINK
1,5% FAT**

REALBLEND ND-867

RECIPE						
Ingredients	CHOCOLATE		COFFEE		OTHER FLAVOUR	
	WATER	MILK	WATER	MILK	WATER	MILK
REALBLEND ND-867	0,25	0,25	0,25	0,25	0,25	0,25
FRESH LIQUID MILK 3,5% FAT	-	40,00	-	40,00	-	40,00
SKIMMED MILK POWDER	10,00	6,00	10,00	6,00	10,00	6,00
SUGAR	10,00	9,50	8,00	7,50	7,00	6,50
REFINED COCONUT/ PALM OIL	1,50	-	1,50	-	1,50	-
WATER	76,75	42,75	79,25	45,25	81,25	47,25
COCOA POWDER 22 ÷ 24% FAT	1,50	1,50	-	-	-	-
COFFEE EXTRACT	-	-	1,00	1,00	-	-
FLAVOUR and COLOUR	Opt	Opt	Opt	Opt	Opt	Opt
TOT	100,00	100,00	100,00	100,00	100,00	100,00
FAT	1,90	1,90	1,60	1,60	1,60	1,60
PROTEIN	3,70	3,70	3,60	3,60	3,50	3,50
CARBOHYDRATES	15,70	15,70	13,70	13,70	12,70	12,70
TSS	23,40	23,40	21,20	21,20	19,10	19,10
MSNF	10,00	10,00	10,00	10,00	10,00	10,00

TECHNOLOGY	
1.	Add water and milk to mixing tank
2.	Add stabilizer
3.	Add cocoa powder
4.	Add coffee extract
5.	Add sugar
6.	Add vegetable fat
7.	Heat treatment:
-	Preheat to 70°C
-	Omogeneize to 150 bar
-	Sterilize to 140°C for 4"
8.	Cool aseptic to 20°C in tetra or PET or combi
Shelf life=6 months ambient temperature	

DECLARATION	
⦿	REALBLEND ND-867 is an emulsifier and stabilizer system based on:
-	MDG: E471
-	Carrageenan E407
-	Guar gum: E412



Headquarter – Office – Laboratories

Via Galileo Galilei, 5
24060 Torre de Roveri (BG)
Italy

www.realfoods.it

