APPLICATION GUIDELINE

CHOCOLATE DRINK

MATGEL LC10/LC11/LC12/MT1 are functional systems with a **standard approach** that contain the optimized levels of hydrocolloids.
Helia G1/NT19 are functional systems with a **clean approach** that contains the optimized levels of clean ingredients.

They are specially designed to produce a fluid and stable chocolate drink.

RECIPE

Ingredients	%
Skimmed milk	QS
Cream (30% fat)	3.70
Sugar	4.00
Cocoa powder	1.90
MATGEL LC10/LC11/LC12/MT1 and HELIA G1/NT19	**0.01 – 0.50**
TOTAL	**100.00**

FUNCTIONAL SYSTEM

	Dosage	Labelling
MATGEL LC10	0.01% -0.05%	Carrageenan, dextrose
MATGEL LC11	0.01% -0.05%	Gellan gum, xanthan gum
MATGEL LC12	0.01% -0.05%	Microcrystalline cellulose, carboxymethylcellulose, carrageenan
MATGEL MT1	0.01% -0.05%	Carrageenan, dextrose

	Dosage	Labelling
HELIA G1	0.01% -0.15%	Gracilaria verrucosa seaweed powder, dextrose and maltodextrine
HELIA NT19	0.1% -0.5%	Vegetable fiber, starch

PROCESS :

1. Pour milk and cream into the mixing equipment
2. Disperse sugar, cocoa powder and **AGI system** under shear to milk and cream (at room temperature)
3. Hydrate for at least 1 hour
4. Homogenize at 200/50 bars – 75°C
5. Sterilize at 135°C for 30sec (tubular heat exchanger)
6. Cool down to 20°C
7. Fill in bottles
8. Store at 4°C

* trials performed at AGI's pilot plant

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