

APPLICATION GUIDELINE

CHOCOLATE DRINK

MATGEL LC10 and **MATGUM LS1D** are functional systems that contain the optimized levels of hydrocolloids specially designed to produce a fluid and stable chocolate drink. These systems particularly prevent the decantation of the cocoa powder.

RECIPE

Ingredients	%
Skimmed milk	QS
Cream (30% fat)	3.70
Sugar	4.00
Cocoa powder	1.90
MATGEL LC10 and MATGUM LS1D	0.01 – 0.10
TOTAL	100.00

FUNCTIONAL SYSTEM

	Dosage	Labelling
MATGEL LC10	0.01% -0.05%	Carrageenan, dextrose
MATGUM LS1D	0.01% -0.10%	Gellan gum, TSPP

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. Homogenize at 200/50 bars – 75°C
4. Sterilize at 135°C for 30sec (tubular heat exchanger)
5. Cool down to 20°C
6. Fill in bottles
7. Store at 4°C

* trials performed at AGI's pilot plant



Information given as a rough guide and without commitment of the company AGI.