

Experience
plant-based
Palsgaard

INNOVATING PLANT-BASED DAIRY ALTERNATIVES

Coconut frothing beverage

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Coconut frothing beverage

Coconut has become a versatile and popular solution for plant-based beverages, which are widely used by baristas as a dairy alternative across their coffee and tea menus.

Manufacturers of coconut containing beverages face challenges when producing products that need to perform on a variety of key areas including stability and foaming.

PALSGAARD® MILKFOAM 204

Palsgaard® MilkFoam 204 is a blend of selected emulsifiers and stabilisers which has been developed to provide the following advantages to beverage manufacturers:

1. Minimises foam formation during processing
2. Provides stability during storage – reduces fat separation and creaming
3. Ensures stability of the product when added to coffee
4. Adds stability to the foam in coffee giving a rich and creamy mouthfeel



RECIPE SUGGESTION

Our specialist Application teams have developed the following recipe idea for a high performance, coconut-based frothing beverage:

ORDER SAMPLES

To order samples of Palsgaard® MilkFoam 204, please contact your local Palsgaard office via Palsgaard.com

Recipe

	%
Palsgaard® MilkFoam 204	0.07
Fresh coconut cream ^a	22.00
Sugar	2.00
Water up to	100.0%

^a Heng Guan, Pasteurised

Process

- Pre-blended Palsgaard® MilkFoam 204 with sugar
- Add Palsgaard® MilkFoam 204 to coconut solution while stirring, mix well
- Adjust pH to 6.70-6.80 by means of buffering salts e.g., Di-sodium phosphate
- Preheat to 65-75°C
- Homogenise at 180/40 kp/cm² (Total 220 kp/cm²)
- UHT at 140°C for 4 seconds
- Cool to below 25°C and fill aseptically

Experience is the essence of Palsgaard, it is interwoven into every strand of our story enabling us to ‘bring good things together’ from developing new products to co-creating with our customers to solve their ingredient and formulation challenges. Palsgaard’s experience means you can bring successful products to market faster. Find out more about what our experience can mean for you at: www.palsgaard.com/p-b-experience

