

MASBLEN® 5501, 5502

Functional Blend System for Stabilization of UHT Milk Coffee and Milk Tea

Features of MASBLEN® 5501, 5502

- Unique combination of selected emulsifiers and stabilizers.
- Easy to use functional system powder.
- Versatile functional system, providing emulsion stability and improved stability of milk proteins.
- Delivers a smooth and well balance mouthfeel, minimizing the astringency from coffee and tea extract.

Formulation Considerations while Using MASBLEN® 5501, 5502

- Typical usage level of MASBLEN® 5501 for Milk Coffee: 0.16 – 0.20% depending on recipe
- Typical usage level of MASBLEN® 5502 for Milk Tea: 0.28 – 0.32% depending on recipe

Advantages of Using MASBLEN® 5501, 5502

- Provides uniform suspension of insoluble particles, providing homogeneity.
- Improves emulsification of fat globules, reducing tendency of creaming.
- Improves stability of milk proteins, reduce tendency of flocculation.
- Contributes to viscosity, provide creaminess and improve overall sensorial mouthfeel.



Outcome and Results

MASBLEN® 5501 - UHT Milk Coffee Physical Stability

Control (Month 1)	MASBLEN® 5501 @ Day 1			MASBLEN® 5501 @ Month 1		
	0.16%	0.18%	0.20%	0.16%	0.18%	0.20%
						

MASBLEN® 5501 effectively improves stability of milk coffee, preventing sedimentation and reduces tendency of flocculation; Aids with fat emulsification, minimizes creaming in milk coffee.

MASBLEN® 5502 - UHT Milk Tea Physical Stability

Control (Month 1)	MASBLEN® 5502 @ Day 1			MASBLEN® 5502 @ Month 1		
	0.28%	0.30%	0.32%	0.28%	0.30%	0.32%
						

MASBLEN® 5502 effectively improves stability of milk tea, preventing sedimentation and reduces tendency of flocculation; Aids with fat emulsification, minimizes creaming in milk tea.

Disclaimer:

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