

MASBLEN® 4106

Pasteurized Chocolate Milk

MASBLEN® 4106 is a functional blend consisting of specially selected emulsifiers and hydrocolloids developed for Pasteurized Chocolate Milk.

Features of MASBLEN® 4106

- Comprised of GMO free, Halal and Kosher certified ingredients.
- Easy to use functional blend system powder.
- Enhance product stability.

Formulation Considerations while Using MASBLEN® 4106

- Optimum dosage of MASBLEN® 4106: 0.15 – 0.25% in total formulation.
- Actual dosage level vary depending on formulation and desired product performance.

Advantages of Using MASBLEN® 4106

- Provides good suspension of insoluble like cocoa powder and minerals.
- Facilitates emulsification, reducing tendency of fat or phase separation.
- Improves heat stability of milk proteins during pasteurization.
- Imparts creaminess and gives a smooth and full-bodied mouthfeel.

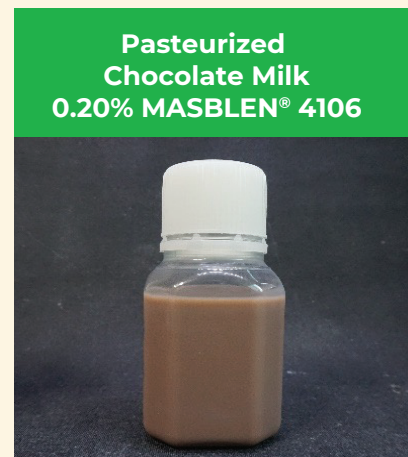
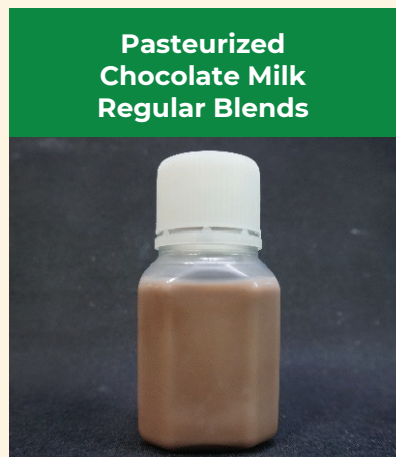


Outcome & Results

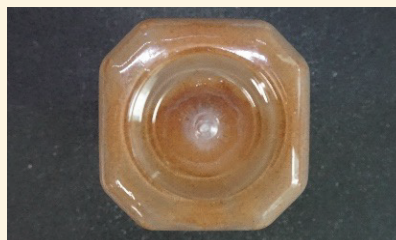
MASBLEN® 4106 enhances pasteurized chocolate milk by providing excellent stability and suspension of insoluble particulates such as cocoa powder. MASBLEN® 4106 improves heat stability, reduces syneresis, and contributes to a creamy texture with a smooth, chocolatey profile.

MASBLEN® 4106 stabilizes chocolate milk, and provides good suspension of insoluble particulates like cocoa powder. It helps to prevent visible sedimentation often seen as cocoa settling at the bottom of the bottle.

Side of bottle:



Bottom of bottle:



Storage at ~4°C

Disclaimer:

The information contained herein is to our best knowledge true and accurate, but all recommendations or suggestions are made without guarantee since we can neither anticipate or control the different conditions under which this information and our products are used.

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