

MASBLEN® 4100 Series

Pasteurized and UHT Dairy Milk Beverages

MASBLEN® 4100 series is a streamlined portfolio of functional blends consisting of specially selected emulsifiers and hydrocolloids developed for Pasteurized and UHT Dairy Milk Beverages.

Features of MASBLEN® 4100 Series

- Enhance product stability throughout shelf life.
- Easy to use functional blend system powder.
- Versatile blend system for use in Pasteurized and UHT dairy milk beverages.

Advantages of MASBLEN® 4100 Series

- Provides excellent suspension stability.
- Enhanced emulsion stability, ensuring a smooth, homogeneous product appearance.
- Improves milk protein stability during processing and storage.
- Wide textures selection (e.g. full bodied, clean mouthfeel).

Benefit of MASBLEN® 4100 Series

- Improved product stability over shelf-life to deliver customer satisfaction.
- Achieve desired texture of milk-based beverages using MASBLEN® 4100 series.





MASBLEN® 4100 Series Summary

MASBLEN®	Processing	Primary Application	Dosage Range	Key Performance Features
4105 	UHT	 High Protein Milk	0.13% - 0.18%	- Prevents protein sedimentation - Delivers a clean, balanced mouthfeel in high-solids formulations
4106 	Pasteurized	 Flavored Milk	0.15% - 0.20%	- Outstanding suspension of calcium - Provides a creamy, clean sensory profile
		 Chocolate Milk	0.15% - 0.25%	- Outstanding suspension of calcium and cocoa particles - Provides a creamy, clean sensory profile
4107 	UHT	 Chocolate Milk	0.18% - 0.22%	- Strong cocoa particle network suspension - Yields a fuller-bodied, premium mouthfeel
4108 	UHT	 Flavored Milk	0.15% - 0.20%	- Ensures long-term shelf stability - Creates a smooth, creamy texture without masking flavors

* Actual dosage varies depending on formulation and desired product performance.

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.

Email: fp@icofgroup.com

www.musimmas.com

