

# Whole Milk



## Whole Milk, 3.2% Fat

PRODUCT CODE 01-10/12

### INGREDIENTS

1.1	Frozen Heavy Cream (69%)	4.5 Kg
1.2	Skimmed Milk Powder	8.5 Kg
1.3	Water	87 Kg
		100.0 Kg

OR

1.1	Frozen Heavy Cream (69%)	4.5 Kg
1.2	Frozen Conc. Skimmed Milk (45%)	18.2 Kg
1.3	Water	77.3 Kg
		100.0 Kg

### METHOD OF MANUFACTURE

- 2.1 Add skimmed milk powder OR frozen skimmed milk concentrate (45%) to water at 50°C. Mix well and increase temperature to 75°C.
- 2.2 Add frozen cream slowly to the reconstituted skimmed milk and maintain temperature just over 40°C then mix till all cream has dissolved.
- 2.3 The milk is homogenised at 1500 psi at first stage, 500 psi at second stage.
- 2.4 The homogenised milk is pasteurised at 72°C for 15 seconds (or batch pasteurised at 63°C for 30 minutes), then cooled to 5°C and filled into bottles or cartons and stored at 4°C.

### ANALYSIS

Approximate analysis of final product:

Total Solids	11.4%
Milk Fat from Cream	3.1%

Note: This recipe is for basic guide lines and may require adjusting to suit individual market tastes.

# Frozen Heavy Cream

69% Cream Content

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69% Cream Content



 quality dairy products

