

Whole Milk



Whole Milk, 3.8% Fat

PRODUCT CODE 01-10/13

INGREDIENTS

1.1	Frozen Whole Milk Concentrate (45%)	30.0 Kg
1.2	Water	80.0 Kg
		110.0 Kg

METHOD OF MANUFACTURE

- 2.1 Add frozen whole milk concentrate (45%) to water at 50°C. Mix well until all frozen whole milk concentrate is dissolved.
- 2.2 The milk is homogenised at 1500 psi at first stage, 500 psi at second stage.
- 2.3 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	3.8%

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

Frozen
Whole
Milk
Concen-
trate

45% Content

Frozen Whole Milk Concentrate
45% Content

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