

Condensed milk

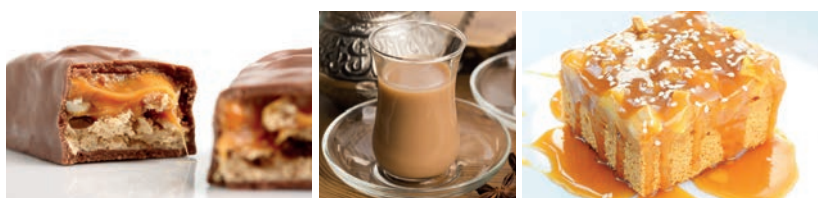
Sweetened condensed milk mixed with vegetable oil

Uelzena

Ingredients



Blend of sweetened condensed milk and vegetable fat with a sucrose content of > 40% and a total DM content of approx. 70%. The product has a rich taste and a standard fat content of 8%. Made from fresh, pasteurized milk (100% cow's milk), sugar and palm or coconut oil. Water is partially removed in a purely physical evaporation process. "Clean label" product with no flavors or other additives added.



Use

- › Tea, coffee, cocoa drinks
- › Confectionery, toffees, candies
- › Caramel products
- › Chocolate bars, chocolates fillings
- › Dessert sauces, desserts
- › Ice cream
- › Fine pastry products
- › Bread spreads
- › Cream fillings
- › Cereals

Product benefits

- › Stable and uniform quality of the sugar crystals – ideally suited for further technological processing
- › Full-bodied milky or creamy taste
- › Pleasant mouthfeel with smooth texture
- › Pure natural product without additives = Clean Label ingredient
- › Good emulsification and stabilization properties in fat-containing emulsions

Product information

Product variations

8% fat content

Legal name

Blend of sweetened condensed milk and vegetable fat

Ingredients

milk, sugar and plant oil (2,4–8%)

Packaging

- › Bag-in-Box with liner: 5 kg, 12.5 kg, 25 kg
- › Returnable container with liner: 500–1,300 kg
- › Disposable container with liner: 1,000–1,200 kg
- › Drum: 280 kg
- › Fiber drum with liner: 230 kg
- › Sterile container: 650–1,200 kg
- › Tank truck: 24,000 kg

Other packaging sizes are available upon request that can be individually adapted to your recipes, batch sized or application technologies. Please contact us for details.

Certificates

- › ISO 50001
- › IFS
- › Kosher
- › Halal
- › RSPO (palm oil)*

*Upon request