

Condensed milk

# Sweetened condensed milk



Ingredients



Sweetened condensed milk with a sucrose content of >40% and a total DM content of approx. 70%. Made from fresh, pasteurized milk (100% cow's milk) and sugar. Water is partially removed in a purely physical evaporation process. Fat and sugar content as well as texture and viscosity can be adjusted individually based on the customer's specifications. "Clean Label" product with no flavors or other additives added.



## Use

- › 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
- › Individually adjusted texture, fat and sugar contents – simplifies your production process
- › 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

- › Various fat contents ranging from 0.1 to 9% fat
- › fairtrade (sugar)
- › kosher and/or halal

### Legal name

Sweetened condensed milk

### Ingredients

Skimmed milk, cream (depending on the fat content), sugar

### Packaging

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