

# High protein pudding

Supporting an active lifestyle – UHT and PHE Process

## Recipe

<b>Nutrillac MicelPure®</b>	<b>8.30%</b>
Sugar	6.00%
Cocoa powder	2.00%
Starch, tapioca	2.00%
Cream, 38% fat	3.00%
Skim milk	78.45%
Vanilla flavour	0.25%

## Nutritive values

Energy per 100g	623 kJ/ 148 kcal
Protein	10.41%
Carbohydrates	11.87%
Fat	1.46%
Calcium	293 mg
Total solids	26.24%

### For more info get in touch

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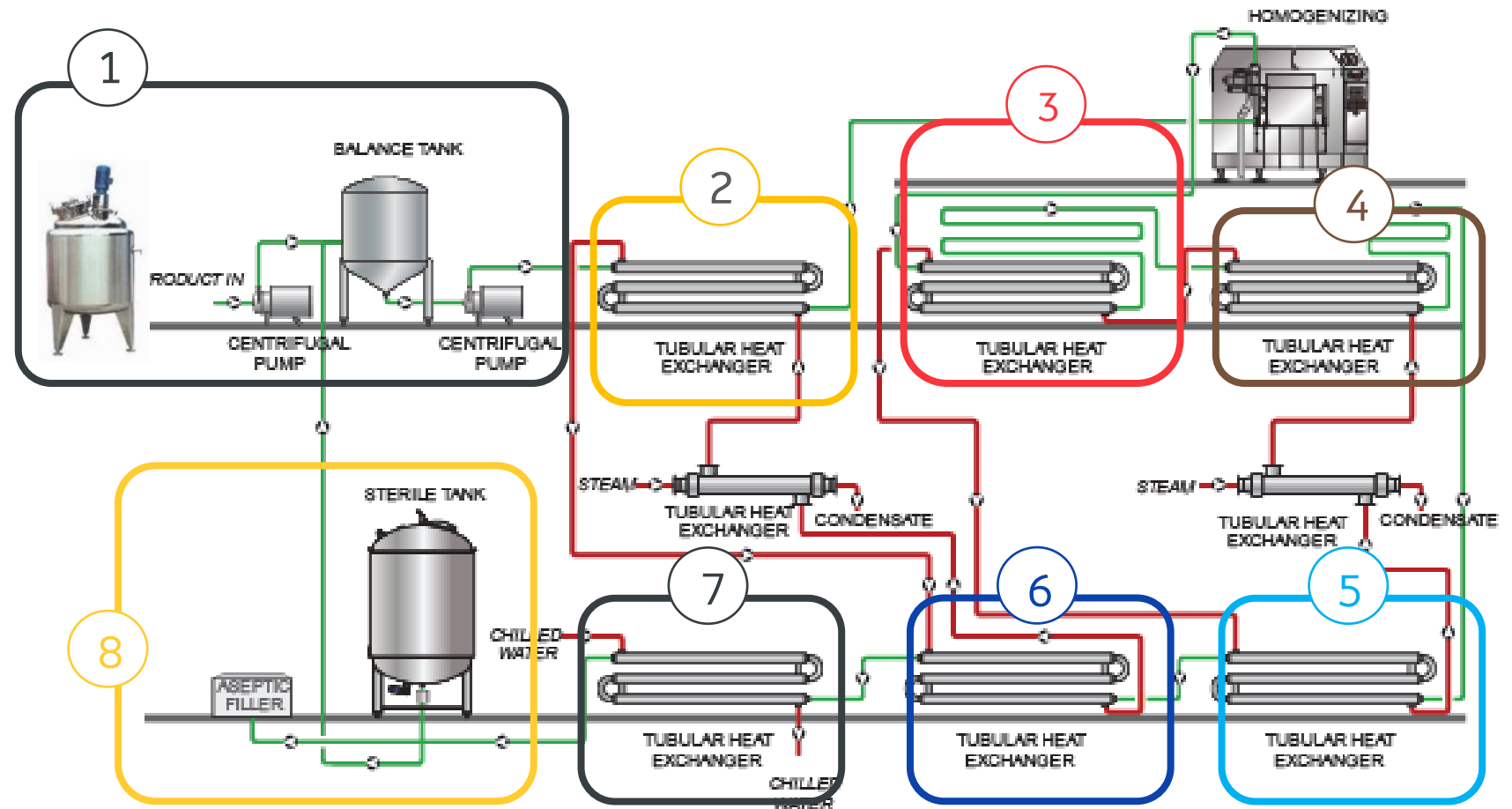
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# Indulgent protein pudding – 10% protein

Indirect heat – a UHT equipment is normally used

## Processing steps:

1. Mixing and hydration at 10 °C prior to heat treatment
2. Pre-pasteurization at 60 °C  
Homogenization 150/50 bars  
Heating section 1: 80 °C
3. Heating section 2: 90 °C
4. Heating section 3: 143 °C/6 sec
5. Cooling section 1: 78 °C/sec
6. Cooling section 2: 45 °C/sec
7. Cooling section 3: 30 °C/sec
8. Storage and aseptic filling\* in cups



\* Some customers do hot fill (approx. 80 °C), instead of aseptic filling