

# Milkshake Stabilizer

## Company Profile

Established in 1982 Marine Hydrocolloids is India's largest manufacturer & exporter of Agar Agar (Powder & Strips), and also offers Spreadable Agar Agar branded as Wondergel, Carrageenan, Plant Gel, Alginates, Xanthan Gum and other such Hydrocolloids. We offer different grades of these products to cater to industries ranging from Food, Confectionery, Bakery, Dairy to Cosmetics, Personal Care, Plant Tissue Culture, Dehydrated Culture media, Microbiology, Dental Castings and Pharmaceuticals.

Our four-decade long legacy has equipped us with the know-how that has constantly kept us on our toes to meet the demands of the changing nature of consumption.



## Description

A perfect milkshake requires the right emulsifier to stabiliser ratio. Meron offers a wide range of emulsifiers and stabilisers specifically developed for each application. Our Milkshake Stabilizer has been designed to provide creamy mouthfeel and a smooth texture along with foam stability. Flavours can be further added by mixing the stabilizer with milk, chocolate, strawberry or vanilla syrups. Our Milkshake stabiliser also helps attain the whipped light texture that homemade shakes have and provides a consistency in the aerated, creamy viscous texture.



## Key benefits

- ▶ Improved mouthfeel and viscosity
- ▶ Thick and shiny texture
- ▶ Enhances the original flavour
- ▶ Prevents fat separation
- ▶ Improves aeration characteristics for desirable overrun for the shakes

## Recipe

Ingredients	%
Milk	87
Colour	opt
Flavour	opt
Sugar	11
Stabilizer	0.8 - 1
<b>Total</b>	<b>100 ml</b>

**Note:** Dosage can be adjusted according to desired rheology and texture

## Procedure

- ▶ Weigh milk and heat up to 40°C
- ▶ Mix stabilizer with sugar (1:5) and add into milk, heat for 15 min at 85°C above.
- ▶ Add remaining sugar, flavour and colour
- ▶ Homogenize at 200 Bar (150+50) and fill in glass or PT bottles
- ▶ Retort at 121°C for 15 min.
- ▶ Cool



## Packaging

**25kg** corrugated carton and Fiber board drum

**500gm** and **1kg** pouch packing.

## Storage

Product should be stored in a cool and dry place in its original packing. Keep away from moisture. Keep the packet tightly closed after use.

**Shelf life – 2 years**



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