

# Sweetened Condensed Milk Replacer



## INGREDIENTS

	Usage Levels (%)
Sucrose	100.00
Water	96.80
<b>Sweet whey powder</b>	<b>3.00</b>
Vegetable fat, partially dehydrogenated	0.20
Calcium caseinate	
Sodium caseinate	100.00
Lecithin	45.95
Sodium bicarbonate	36.00
<b>Total</b>	<b>100.00</b>

## NUTRITIONAL CONTENT

Per 100g	
<b>Calories</b>	310kcal
<b>Total Fat</b>	8g
Saturated Fat	1g
Trans Fat	0g
Cholesterol	0mg
<b>Total Carbohydrates</b>	55g
Dietary Fiber	0g
Sugars	55g
<b>Protein</b>	5g
Calcium	152mg
Magnesium	24mg
Phosphorus	132mg
Potassium	430mg
Sodium	230mg
Iron	0mg
Vitamin A	12IU
Vitamin C	0mg

## PREPARATION

Procedure for Non-Homogenized Blend

- Melt vegetable fat and lecithin to 65-75°C (150-165°F).**
- Dry blend sweet whey powder, caseinates and sodium bicarbonate, and slowly add to the melted fat mixture at 65-75°C (150-165°F) under agitation to form a uniform mixture.**
- Blend sucrose slowly into melted fat/whey-caseinate mixture, and mix until uniform.**
- Add about one-third of the water with agitation, to form a thick, homogeneous paste. Continue stirring until sucrose is dissolved.**
- Slowly add the remaining water and continue stirring until mixture is smooth and creamy.**
- Cool to 15-18°C (60-65°F) and store for use.**

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## PREPARATION

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Procedure for Homogenized Blend

1. **Melt vegetable fat and heat together with water and lecithin in a vat at 65-70°C (149-158°F).**
2. **Dry blend sucrose, sweet whey powder, caseinates and sodium bicarbonate, and slowly add fat/water mixture to the dry ingredients. Agitate to completely disperse dry and wet ingredients, mixing until uniform.**
3. **Raise temperature of the batch to 70°C (165°F).**
4. **Homogenize at 70°C (165°F) in a two-stage homogenizer with pressures of 17.2 MPa (2500 psi) on the first stage and 3.5 MPa (500 psi) on the second stage.**
5. **Cool to 15-18°C (60-65°F) and store for use.**

Rely on the dynamic lineup of U.S. dairy to meet consumer demands for global product development. The U.S. Dairy Export Council (USDEC) offers resources on [ThinkUSAdairy.org](http://ThinkUSAdairy.org) including a dairy ingredient supplier search, consumer, nutrition and product research, technical insights and prototype assistance to help develop and launch your next successful product.  [@ThinkUSAdairy](https://twitter.com/ThinkUSAdairy)

This formula serves as a reference. Product developers are encouraged to modify the formula to meet manufacturing and finished product specification needs. Developed by Hugunin & Associates, USA. ©2014 U.S. Dairy Export Council.