



Ready-to-Drink Coffee Beverage with Citri-Fi 100M40

Citri-Fi® is an all-natural citrus fiber derived from citrus cell wall materials. It is a natural emulsifier and enhances a creamy mouthfeel. In this mocha beverage, high acyl gellan gum is used for suspension while Citri-Fi® 100M40 provides body and emulsion stability.

Ingredients	%	Grams
Water	46.20	4620.20
Coffee concentrate 24x*	4.00	400.00
2% Milk	35.60	3560.00
Cocoa, Hershey's Special Dark	1.50	150.00
Sugar, fine granular	11.00	1100.00
Vanilla, single strength	0.70	70.00
High Acyl Gellan gum**	0.03	2.80
Trisodium Phosphate (TSP)	0.60	60.00
Salt, iodized (Morton's)	0.07	7.00
Citri Fi® 100 M40	0.30	30.00
Total	100.00	10000.00

TSP amount may vary. Starting pH should be ≥ 6.7 .

1. Dry blend all dry ingredients. Citri Fi® 100 M40 should be dispersed throughout the mixture as evenly as possible.
2. Blend coffee concentrate, vanilla, milk and water together.
3. With a high shear mixer pulling a vortex, add the dry ingredient blend to the wet ingredients.
4. Check pH and, if necessary, adjust with additional trisodium phosphate to 6.5 to 6.9.
5. To HTST or UHT process, pre-heat (88°C (190°F), homogenize 1500 psi first stage, 500 psi second stage. Pasteurize (74.4°C (166°F) 15 sec or 135-150°C (275-302°F) >4 sec) and aseptically fill. Neither high acyl gellan gum nor Citri-Fi® 100 M40 require cold filling.

*Coffee concentrate obtained from Javo Beverage Company. www.javobeverage.com

**High acyl gellan gum obtained from Horn. www.ethorn.com

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