

INTRODUCING
NEW

STABLIZER FOR BUTTER MILK



TORTUE FOODS

Food Additives for Flour Mill/Bakery & Confectionery

Range of Products

Flour / Bread Improver

Flavours

Vitamin and Mineral Premixes for Flour Fortification

Gum Arabic

Tortue Foods,

1/3 Mint Road, Mulji Laxmidas Bldg., Opp GPO, 2nd Floor,
Office No. 30, Mumbai 400001, Maharashtra, India

STABILIZER FOR BUTTER MILK

Traditional buttermilk is what is left over after butter is made from sour cream. During the churning of the milk, the milk fat globule membranes break, making the milk fat curdle together. The coagulated milk fat then floats, like butter, on top of the buttermilk. Phospholipids from these milk fat globule membranes are very sensitive to oxidation, making the buttermilk spoil quickly. Nowadays, for this reason, almost all buttermilk is produced by adding Stabilizer to pasteurized skimmed milk.

With our years of experience and expertise, you get high-grade ingredients such as Stabilizers that can help you attain the right solution. Our Stabilizer system provides perfect texture, stability levels, enhanced mouthfeel, and shelf to the Butter Milk

Formulating innovative dairy products requires quality raw materials from the best sources and optimum processing conditions.

Our company work with its clients in great detail to clarify all the clients' needs and product aspirations, and subsequently designs individual and successful recipes cooperatively.

What are the benefits you get by using stabilizers?

- Good solubility
- Perfect viscosity
- Mouthfeel and flavour

The function of Stabilizer.

- Prevents precipitation
- Gives great thickening
- Brings out great taste
- Improves creaminess
- Enhances the shelf life the product

Dosage: 0.3 to 0.4 % depending on Milk Fat
Packing: 25 kg Kraft Paper bag

