

2 minutes application break

Fat-filled milk

Facts

Origin America & Europe
Dates back Early 20th Century
Ingredients Milk protein and vegetable fats

Milk replacer in processed foods and milk products

MixSing Vacuum



Design

Shear	CFD simulations confirms $>200,000 \text{ s}^{-1}$
Design	According to European legislation and CE marked
Hygiene	Complying with EHEDG guidelines
Viscosity	Up to 1,500 cP
Accessories	Vacuum system
Materials	Stainless steel: AISI 316L. All materials: EC 1935

Insight

Fat-filled milk, also known as milk replacer or milk substitute, is a dairy product blending milk protein concentrate with vegetable oil or other fats. It is commonly used as a milk substitute in producing various dairy products, such as cheese, yoghurt, and ice cream.

The history of fat-filled milk can be traced back to the early 20th century when milk powder was first developed to preserve milk for long periods. Milk powder was initially used for military purposes, as it was a convenient way to provide milk to soldiers in the field. However, it quickly found other uses, such as for people living in areas

without access to fresh milk or for those who wanted a convenient way to store milk for later use.

In the 1930s, fat-filled milk began to be produced commercially. It was initially marketed as a way to provide a more affordable alternative to fresh milk, as milk powder was cheaper to produce and transport than liquid milk. However, it quickly became apparent that fat-filled milk had a number of other benefits, such as a longer shelf life and a consistent fat content.

By the 1950s, fat-filled milk had become

popular in many countries, particularly Europe and North America. This was partly due to the growing popularity of processed foods, as fat-filled milk was often used as an ingredient in many of these products.

Fat-filled milk is used to produce various dairy products, including cheese, yoghurt, and ice cream. It is often used as a milk substitute in these products because it is less expensive than whole milk. In addition, fat-filled milk can help to improve the texture and mouthfeel of dairy products.



The power of simplicity

Web
tps.ltd

Europe
Fejringhusvej 16
DK-8722 Hedensted
erik.harbo@tps.ltd

Rest of world
11 Irving Place
Singapore 369551
claus.siegaard@tps.ltd