

2 minutes application break

Recombined milk

Facts

Origin Europe and America
Dates back Late 19th century
Ingredients Milk powder, cream, skim milk, emulsifiers, stabilizers

An ingredient in dairy 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

Recombined milk, also known as reconstituted milk, is typically made from skimmed milk powder, reconstituted with water to create liquid milk. This reconstituted milk is then blended with varying amounts of cream to create milk with different fat content.

The history of recombined 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.

In the 1930s, recombined milk began to be produced commercially. It was initially marketed 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 recombined milk had several other benefits, such as a longer shelf life and a consistent fat content.

By the 1950s, recombined milk had become popular in many countries, mainly Europe and North America. This was partly due to the growing popularity of processed foods,

as recombined milk was often used as an ingredient in many of these products.

In the following decades, recombined milk continued to be used in various products, including cheese, yoghurt, and confectionery. However, with the increasing awareness of the health risks associated with high levels of saturated fats, recombined milk in these products began to decline.

Today, recombined milk is still used in some products, particularly in developing countries with limited access to fresh milk. However, it is primarily used in industrial applications.