

2 minutes application break

# Sweetened Condensed Milk

## Facts

**Origin** America

**Dates back** 1856

**Ingredients** Milk protein, fat and sugar

Sweetened Condensed Milk is used in candies and added to coffee/tea.

## 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

Sweetened condensed milk is a thick, sweet milk-like substance made by removing most of the water from regular milk and adding sugar. The resulting product is a dense, sweet, and viscous liquid that can be used in various desserts, baked goods, and other sweet treats.

The history of sweetened condensed milk can be traced back to the early 19th century when a French chef named Nicholas Appert discovered that food could be preserved by heating it in sealed containers. This method, known as canning, was quickly adopted by the military and soon became popular among civilians.

During the American Civil War, a man named Gail Borden noticed that soldiers were often without fresh milk and decided to create a new type of milk that could be stored for long periods. He began experimenting with evaporated milk, made by removing most of the water from milk, and eventually created a sweetened version by adding sugar. This sweetened condensed milk was patented in 1856 and was initially marketed as a convenient way to provide milk to soldiers in the field.

By the 1870s, sweetened condensed milk had become popular in the United States and was soon being exported to other

countries. It was particularly popular in countries where fresh milk, such as tropical climates, was challenging to obtain.

In the following decades, sweetened condensed milk became essential in many desserts and sweet treats.

During the 20th century, sweetened condensed milk continued to be popular, and its use expanded to include new products such as ice cream, chocolate, and coffee. It was also used in many recipes in other countries, such as dulce de leche in Latin America and cajeta in Mexico.