



Shelf-stable Chocolate Oat Milk

With GPI 1351



Guide

When you need a light-bodied, shelf-stable, flavored vegan dairy alternative that stays homogenous.

GPI is here to create your solution and guide you forward.

Perform

With our deep knowledge in functional hydrocolloids, we developed **GPI 1351** to create a gum blend designed to withstand the high temperatures of UHT beverage processing. This blend imparts low viscosity, keeping the beverage light but still coats the palate. The result is a vegan dairy alternative with enhanced flavor perception and creaminess. GPI 1351 also suspends insoluble particles in plant-based beverages, maintaining homogeneity throughout the product's shelf-life.

GPI understands your product's journey from formulation to processing.....

Inspire

GPI 1351 is suitable for UHT non-dairy and vegan beverage applications. Use GPI 1351 to stabilize shelf-stable flavored soy milk, almond milk and other plant-based beverages.

GPI is your hydrocolloid solutions provider for new product development and optimization. See our contact details at the end of the recipe.

INGREDIENTS

Shelf-stable Chocolate Oat Milk

498.3g	Organic Oat Milk, unsweetened, non-stabilized	93.14%
25g	Sugar	4.67%
7.5g	Alkalized cocoa powder	1.40%
2g	Sunflower oil	0.37%
0.6g	Calcium Carbonate	0.11%
0.6g	Potassium Citrate	0.11%
0.5g	Salt	0.09%
0.5g	GPI 1351	0.09%
535g	Total	100.00%



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PROCEDURE

Mixing:

- Premix all dry ingredients, including **GPI 1351**.
- Disperse dry blend into the oat milk with constant agitation until the mixture is homogenous.
- Disperse sunflower oil into the mixture, continue mixing.

Homogenization and packaging:

- Heat the chocolate flavored oat milk to 90°C - 95°C.
- Using a 2-stage homogenizer, process the chocolate oat milk at 2000 psi and 500 psi.
- Sterilize the beverage at 121°C for 5 minutes, or at 141°C for 3 minutes.
- In a sterile environment, rapidly cool the oat milk to 21°C.
- Transfer the oat milk into sterile packaging, and store at room temperature.

NUTRITIONAL FACTS

2 servings per recipe

Serving size 267ml

Amount per serving

Calories

160

% Daily Value*

Total Fat 1g	9%
Saturated Fat 0g	4%
Trans Fat 0g	

Cholesterol 0mg	0%
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Sodium 201mg	5%
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Total Carbohydrate 22g	11%
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Dietary Fiber 1g	12%
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Total Sugars 12.5g	
Includes 12.5g Added Sugars	25%

Protein 31.6g	
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Vitamin D 0mcg	0%
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Calcium 396mg	28%
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Iron 0.8mg	4%
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Potassium 575mg	12%
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*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

GPI Global Inc. is a BRCS, HACCP and GMP certified company.

BRCS

Food Safety

CERTIFICATED

Looking for inspiration?

Contact: GPI@gpiglobal.com