Gino Biotech

Application	Use level (%)
Hot-processed milk thickening applications	
Calcium fortified milk	0.02–0.04
Chocolate drink	0.02–0.04
Chocolate milk (HTST)	0.02–0.04
Chocolate milk (UHT)	0.02–0.05
Cottage cheese dressing	0.01–0.05
Cream cheese	0.05–0.08
Egg nog	0.05–0.12
Evaporated milk	0.005–0.020
Ice cream (hard pack)	0.010–0.015 + guar/CMC/LBG
Ice cream (soft serve)	0.02–0.03 + guar/CMC/LBG
Infant formula	0.02–0.03
Shakes (RTE)	0.02–0.03
Sterilised milk	0.01–0.03
Soy beverages	0.02–0.05
Hot-processed milk gelling applications	
Custards (dry mix)	0.20–0.30
Dutch vla	0.015–0.045 + starch
Flans (dry mix)	0.20–0.30
Flans (RTE)	0.20–0.30
Flans (soy)	0.20–0.30
Puddings (cold fill)	0.20–0.60
Pumpkin pie	0.45–0.55
Cold-processed milk thickening applications	
Beverages, nutritional	0.10–0.15
Breads	2.00–3.00
Cheese spreads, sauces	0.50–1.00
Chocolate beverages, dry mix	0.08–0.12
Chocolate syrups	0.20–0.40
Desserts, dry mix	0.15–0.20
Desserts, aerated (mousse)	0.50–1.00
Ice cream (dry mix)	0.50–0.80
Meringue topping	0.15–0.25

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