

# APPLICATION HINTS

FOR

## OCEANFIBER IN CHOCOLATE MILK



Please find below some hopefully useful hints for the application of **oceanfiber** in Chocolate Milk. This is a basic recipe for the preparation of Chocolate Milk using our **oceanfiber**.

Suggested Ingredients	%
<b>oceanfiber</b>	<b>0.20*</b>
Water, 70° C	80.30
Cocoa Powder	2.00
Granulated Sugar	10.00
Skimmed Milk Powder	3.50
Full Cream Milk Powder	4.00
<b>Total</b>	<b>100.00</b>

**\*Note:** Dosage may be adjusted according to desired thickness.

### Preparation Directions

1. Mix all dry ingredients: **oceanfiber**, cocoa powder, granulated sugar, skimmed milk powder and full cream milk powder in a suitable container.
2. Slowly add the hot water of 70° C to the powder mixture.
3. Use a high-speed hand mixer and stir well until all powder ingredients are evenly distributed and the liquid shows a thicker viscosity.
4. Pour our Chocolate Milk into a bottle and cool down in a refrigerator for storing.
5. The Chocolate Milk can be served chilled or warm.