

ARACHIS ONLINE TRAINING  
MODULE : CASCADE

20 Litres cascade

**Ingredients**

- |     |                         |          |                    |
|-----|-------------------------|----------|--------------------|
| 1.  | Fresh milk              | 2 L      | Dairy body         |
| 2.  | Water                   | 18 L     | Base               |
| 3.  | Sugar                   | 2.2 kg   | Taste              |
| 4.  | Citric acid             | 55 g     | Sourness (reduced) |
| 5.  | Sodium citrate          | 35 g     | Prevents curdling  |
| 6.  | CMC                     | 18 g     | Protein suspension |
| 7.  | Guar gum                | 5 g      | Mouthfeel          |
| 8.  | Orange emulsion flavour | 15–20 ml | Stable flavour     |
| 9.  | Sodium benzoate         | 6 g      | Preservation       |
| 10. | Potassium sorbate       | 6 g      | Yeast control      |
| 11. | Colour                  | small    | Appearance         |

**Method /Instructions**

- 1) Heat milk gently (not boiling)
- 2) Dissolve sugar in water
- 3) Add sodium citrate
- 4) Add CMC + guar premix
- 5) Add preservatives
- 6) Add colour & flavour
- 7) Add citric acid LAST
- 8) Slowly add milk while stirring

Now proteins stay dispersed instead of curdling.