



SternCream

Coconut Milk Powder –
the Natural Source of Flavour



Research & Development: our Technology Centre

Sternchemie – a Company with Competence and Experience

Sternchemie was the first affiliate of the Stern-Wywiol Gruppe, a group of companies that for years has been one of the most successful enterprises operating internationally in the world of Food and Feed Ingredients. Our successful development started with lecithin. Now our range of products is complemented

by a selection of functional food lipids that includes MCT oils and palm oil derivatives. And since September 2006 there has been yet another new product in our portfolio: the coconut milk powder SternCream.

SternCream – the Natural Source of Flavour

SternCream is a spray-dried coconut milk powder used in numerous recipes. Internationalization and the fusion of cooking traditions from all parts of the world have now made coconut milk a standard ingredient of European foods too.

ingredient of recipes used in the European food industry. It gives drinks and both sweet and seasoned dishes an exotic, naturally rich aroma and enhances their flavour.

Coconut milk powder has been known to the European market for a long time and established itself years ago as an





A natural source of flavour for a quality end product

SternCream coconut milk powder has a higher natural coconut milk content than many similar products. It therefore creates a very rich and authentic flavour in the end product which usually makes it unnecessary to add artificial flavourings.

The advantages of SternCream

- Very high coconut milk content
- Characteristic mild, sweet taste of fresh coconut
- Free of colorants, artificial flavourings and preservatives
- Flexible use in liquid and dry products
- Easy to handle and process
- High quality conforming to ISO 22000
- Long shelf-life.

A modern production process for maximum purity and quality

SternCream coconut milk powder is made solely from selected, ripe fruits. The first step after harvesting is to remove the shell, then the flesh is washed, chopped and pressed. The extracted coconut milk is filtered twice to ensure absolute purity. No artificial preservatives, colorants or flavourings are added. High-quality carriers (maltodextrin and sodium caseinate) combined with careful pasteurization and followed by a well-controlled spray-drying process ensure consistent top quality and a shelf-life of at least 24 months. A team of food technologists supervises and controls the entire production process from receipt of the raw materials to packaging. The product therefore meets the requirements of the HACCP system and ISO 22000.

The result is a valuable, natural product which preserves the characteristic flavour and the typical properties and nutrients of coconut milk.

Additional quality control of the coconut milk powder is carried out by Sternchemie. Representative samples are taken from each lot received and analyzed by a certified laboratory according to microbiological and chemical standards.

A diversity of applications and easy processing

Because of its excellent solubility and flow properties, SternCream coconut milk powder can be used easily in all kinds of different production processes. Processing is more hygienic and sterile than with liquid substitutes, and transportation is much more economical. When dissolved in lukewarm water the product has a smooth texture that makes it easy to process further.

Possible applications

Ready meals / convenience foods

Sauces and dressings

Beverages

Sandwich spreads

Semi-finished products for further industrial processing

Bakery products / pastry goods

Cereals

Ice cream and desserts

Confectionery



SternCream offers practically all sectors of the food industry the possibility of enhancing existing recipes and adding new flavour variations.

Examples of products

Asian sauces, soups and ready meals
(curries, seasoned rice, ...)

Salad dressings, dips, sauces, pastes

Milk shakes, drinks for athletes, syrups, alcoholic
and non-alcoholic cocktails

Jams and jellies, sweet or seasoned spreads

Glazes, coatings, fillings, seasoning mixtures, creams

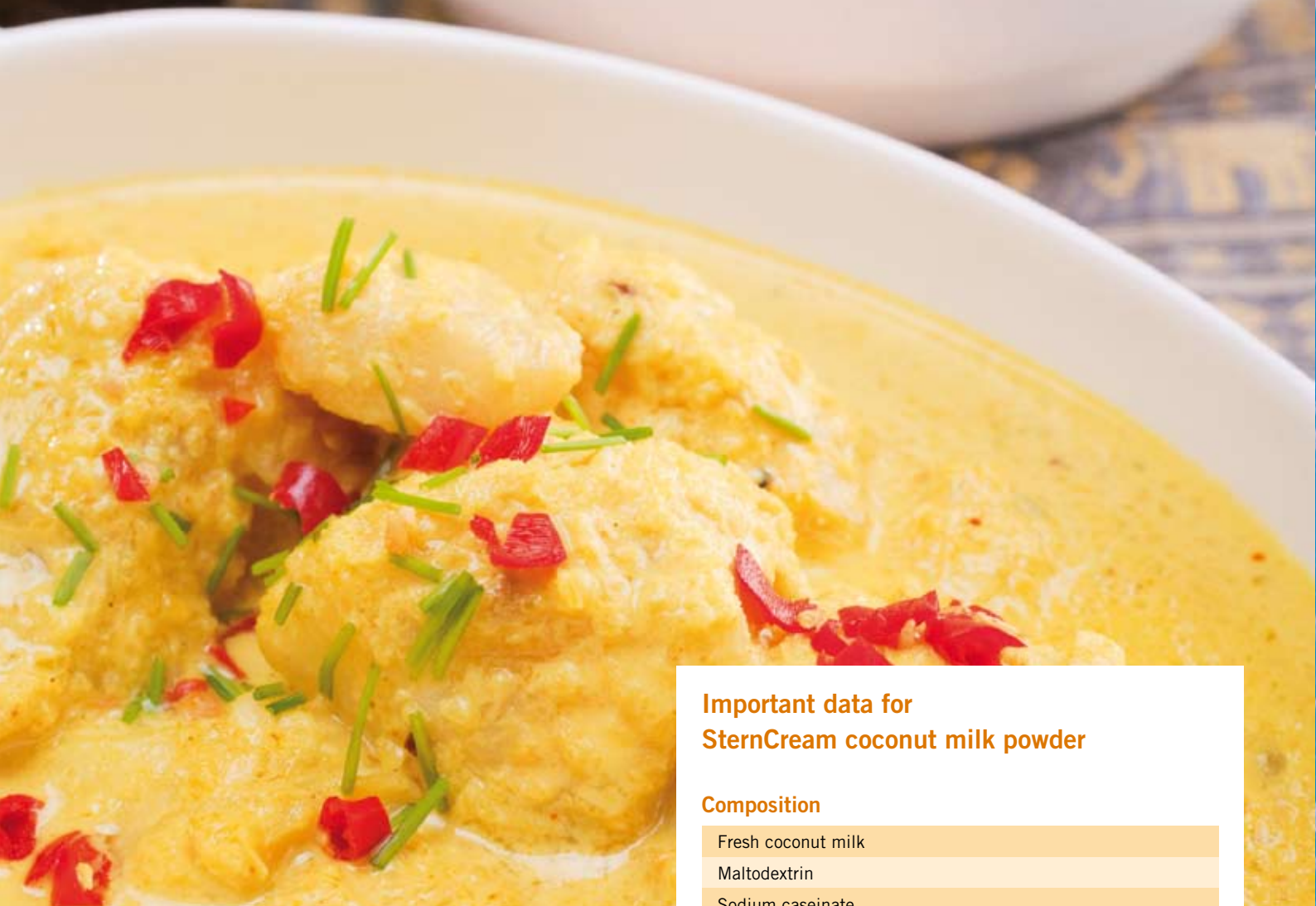
Pies, biscuits, cakes, gateaux, confectionery,
chocolates, wafers, bakery mixes

Breakfast cereals, energy bars, muesli

Ice cream, yoghurt, creams, blancmange, flans, pancakes

Chocolate products, foamed products, boiled sweets

Alternatively we can offer you a version of the product with a lower percentage of coconut milk and thus a lower fat content of approximately 45 %. Should you be interested in this quality, please do not hesitate to contact us.



Important data for SternCream coconut milk powder

Composition

Fresh coconut milk
Maltodextrin
Sodium caseinate

Physical properties

Aroma	Typical of coconut
Colour	White
Texture	Free-flowing
Taste	Mild and sweet; similar to coconut milk extracted from fresh coconuts

Chemical properties

Moisture content	max. 2 %
Fat content	66 % – 74 %
pH (acidity)	5.8 – 6.5
Free fatty acids	max. 0.2 %
Solubility (30°C, rapid stirring)	< 1 min.
Powder density	0.30 – 0.5 g/cc

Shelf-life: 24 months (in original pack)

Packaging: 15 kg fibreboard boxes with inner transparent plastic bags; can also be supplied in other pack sizes and with blue inner bags on request.



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10-2009/E-2000