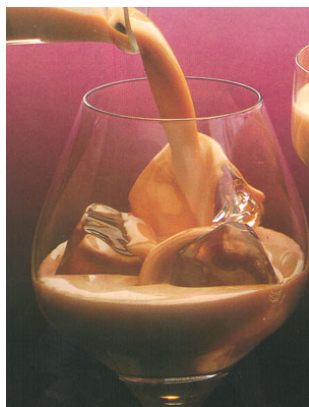


<h1>PROCESS BULLETIN</h1>	Document Ref.:	
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	SG	31/10/02
Subject: Cream liquor high pressure homogenisation		



Irish Cream is a fairly new edition to the liqueur market. Its popularity is widespread and growing stronger every year. All Irish Cream liqueurs combine cream, Irish whiskey, spirits and flavours for their taste. The product is made up of cream, which is sourced locally from Ireland's "Golden Vale", probably some of the best dairyland in the world.

The biggest market is USA, followed by Canada and UK.

In the production process, the cream and spirits mixture is "Homogenised".

Essentially, this breaks up the cream into tiny particles and disperses it evenly in the product. This prevents the cream from separating. It's not difficult to make Irish cream if you have access to a homogenization machine without it well, that's another story. Homogenization allows alcohol, cream and other ingredients to form an emulsion so that the cream (mostly fat) will not separate out; this increases stability and shelf life. It has taken a tremendous amount of research and testing to bring you this recipe.

The objective is to prepare a cocktail beverage with a flavored dairy or non-dairy base for long-term shelflife. Homogenization is required to reduce the droplet size of the butterfat in the dairy base or to reduce the size of the oil droplets in the non-dairy base. Also, many of these products contain oil-based flavorings or colorings, and the droplet size of these oils must be reduced. The small average droplet size is necessary for long-term shelf life (one year minimum) and stability in handling.

Typical composition of Cream liquor

Light cream; sweetened condensed milk , Irish whiskey, instant coffee, chocolate syrup, flavours, vanilla extract, almond extract.

The homogenisation process

HOMOGENIZER FEATURES: Abrasive version; double stage; homogenizing pressure 270/40 bar, homogenizing temperature 50÷60 °C; Inlet pressure 5÷6 bar; Suction and delivery valves and seats: Standard. two passages same pressure. The homogenisation can be performed before the alcohol addition accordingly with the plant construction, in that case the homogenising pressure can be raised up at 350 bar (50 bar on the second stage).

HOMOGENIZING VALVE: Standard (flat valve); Material: Tungsten carbide.