



ORIGINAL ALMOND

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Historical Overview

- Silk is an American brand that creates alternative dairy products such as milk and yogurt.
- Founded in 1977 in Boulder, CO and originally focused on soy and tofu products
- Plant-based alternative milk products
- Great source of calcium and vitamin D
- Multiple flavors
- Easy to buy







1996

First product was released: soymilk

2010

Company released first non-soy product: silk pure almond

TODAY

Silk released more varieties of almond milk and other alternative dairy milks

Nutrition and Health



Serving size 1 cup (240mL)	
Amount per serving	60
Calories	00
% Daily	Value*
Total Fat 2.5g	3%
Saturated Fat 0g	0%
Trans Fat 0g	
Polyunsaturated Fat 0.5	5g
Monounsaturated Fat 1	.5g
Cholesterol Omg	0%
Sodium 150mg	7%
Total Carbohydrate 8g	3%
Dietary Fiber 0g	0%
Total Sugars 7g	
Includes 7g Added Suga	rs 14%
Protein 1g	
Vitamin D 2.5mcg 10% • Calcium	450mg 30%
Iron 0.5mg 2% • Potassiur	
Vitamin A 150mcg 15% • Vitamin E	4mg 25%
Magnesium 15mg 2%	

a day is used for general nutrition advice.

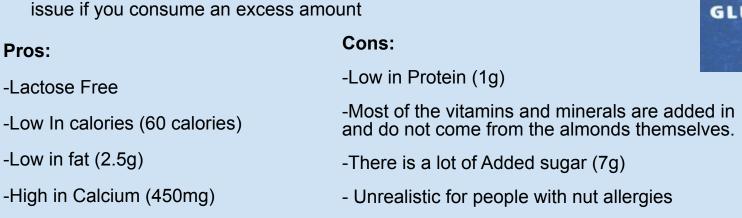
INGREDIENTS: Almondmilk (Filtered Water, Almonds), Cane Sugar, Vitamin and Mineral Blend (Calcium Carbonate, Vitamin E Acetate, Vitamin A Palmitate, Vitamin D2), Sea Salt, Gellan Gum, Sunflower Lecithin, Locust Bean Gum, Ascorbic Acid (to protect freshness), Natural Flavor.

Fortified with Calcium,
Vitamin E, Vitamin A, and
Vitamin D



Health Controversies / Pros and Cons

- Can be very harmful and deadly for someone looking for a lactose free milk if they have any nut allergies.
- Thyroid gland issues have arrived since almonds are a goitrogenic food
- Almonds have been found to promote gut issues and digestive issue if you consume an excess amount





DAIRY-FREE GLUTEN-FREE SOY-FREE

Composition & Chemistry

Functional Ingredients:

- Filtered Water: softens almonds to be able to blend and is one of the bases of the product
- Almonds: provides nutritive value and is the base of the product
- Cane sugar: aids in flavor and helps with thickness
- Calcium Carbonate: provides calcium and preserves mouthfeel
- Sea Salt: enhances flavor and helps with preservation
- Gellan Gum: thickens milk
- Sunflower Lecithin: keeps fat (oil) from almonds suspended in water for smoother milk texture
- Locust Bean Gum: works to thicken milk
- Ascorbic Acid: protects freshness

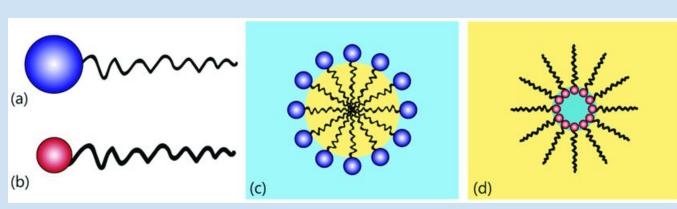
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^{*}All are food additives except cane sugar which is a carbohydrate and sea salt which is a mineral

Questions about Composition and Chemistry

- 1) Why does Almond Milk contain emulsifiers?
- 2) How is the composition different from cow's milk?
- 3) What is the purpose of calcium carbonate in the product?





Physical and Stability Properties

Physical Properties:

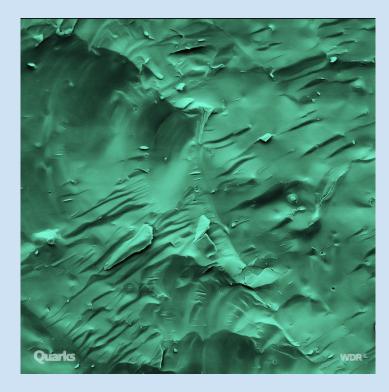
- The pH value of almond milk is around 6.0 (dairy milk has a pH of 6.7-6.9)
- Almond milk is more acidic than dairy milk
- The moisture content of silk almond milk is 98%.
- The water activity level (a_w) of silk almond milk is 0.988

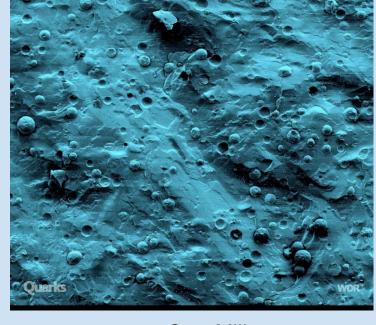
Stability:

- Region III stability (low stability)
- Carton keeps out air which preserves nutrients
- Has special packaging that blocks out light making it shelf stable
- Unopened packaging → 10 month shelf life
- Opened packaging → must be refrigerated and can withstand around 7-10 days before it spoils



Microscopic Images





Almond Milk Cow Milk

Magnification 1000x

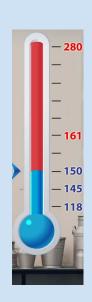
Food Microbiology & Processing

How Almond Milk is Made?

Shelf-Life (Physical Methods)



Harvesting, shelling, blanching, roasting, almond butter → almond milk



Ultra-High Pasteurization



Aseptic Processing



Refrigeration

End of Shelf-Life

Growth of spoilage MOs

Becomes thicker

Curdling due to proteins separating from each other



Color change: opaque white → transparent

Sour smell and taste due to fat content turning rancid

Likelihood of spoilage increases 7 days after being opened and stored in fridge

The Good, The Bad, and The Ugly Microorganisms

Combating the Bad and the Ugly

The UHT (ultra high pasteurization)
method is used to pasteurize and
destroy pathogenic bacteria, mold, and
viruses



Benefits of the Good

- In the gut microbiome, almond milk helps produce
 - Bacteroidetes- boost metabolism and reduce inflation
 - Firmicutes- keep our colons and immune systems healthy



Consumer Safety & Satisfaction

HACCP/HARPC

- There is <u>NO</u> official standard of identity
- HACCP principle: Establishing critical limits for critical control points
 - Almond milk is at its highest quality with a pH around 6

Chemical Properties:

 The almonds that make up the milk is important for the almond milk because it is a substitute milk for people with dairy allergies.

Physical Properties:

- The density of the almond milk is important for quality assurance.
 - Almond milk: 1.1 g/mL
 - Cow Milk: 1.25 g/mL



Sensory Aspects of Product

- Our senses play a part in understanding and analyzing the products we consume.
- Our sense of taste and smell are most involved when drinking Silk Almond Milk.
- It tastes slightly nutty and has a creamy texture.
- The product has no significant smell as it is unflavored.

Consumer Survey:

- 56% preferred dairy over almond milk
- Taste (acceptance): Dairy> Almond milk
- Health reasons is the leading contributor to consumption of almond milk
- Overall positive reviews from those who consume the product



Position of Manufacturer (Danone)

<u>Innovation:</u> uses 64% less water for production than regular dairy milk, promotes plant-based diet for better health

<u>Culture:</u> part of B Corp™ which aims to reduce inequality and poverty, foster healthier working environments, and create jobs of high-quality

Ethics: partnered with *Non-GMO Project* to ensure products meet the highest standards

<u>Sustainability:</u> conserves water, recyclable packaging, acreage for almond milk supply supports various wildlife





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