

Summary

Pasty milk-based food products are disclosed with a high energy content per unit of consumption. The food product essentially consists of milk with 15 wt. %, fat 5-20%, sugar and a thickening system with 1.5-2.5
5 wt. %, starch and 0.1-0.5% gelling agents which give the food product a pasty structure with a viscosity of at least 3 Pa.s at 10°C. The starch/gelling agent ratio equals 15:1 to 5:1 by weight. Cocoa powder, fruit pulp and aromas can be added to this product with a high solids content. Preferably, these pasty food products are formed as a multi-layer arrangement with
10 different colors and flavors.