

Evaporated Milk vs Condensed Milk (vsdiff.com)

Feature	Evaporated Milk	Condensed Milk
Water removed (approx.)	~50-60%	~50-60% (then <i>sweetened</i>)
Added sugar	None (unsweetened)	Typically ~40-45% sucrose by weight (approx.)
Typical fat (whole)	~6-8% (varies by formulation)	~6-10% (varies)
Total solids	~25-30%	Often >65-75%
Shelf stability (unopened)	High — sterilized canned product	High — sterilized + high sugar (low water activity)
Primary culinary role	Creaminess, body, baking, sauces	Sweetening, baking, confectionery, caramelizing
Typical brands / historical notes	Carnation (Nestlé/Carnation lineage), used since late 19th-early 20th century	Borden (mid-19th century patent), Nestlé, widely used in desserts

Source: <https://vsdiff.com/evaporated-milk-vs-condensed-milk/>