

Jungbunzlauer

From nature to ingredients®



Calorie reduced muffins

with ERYLITE® and
Sodium L(+)-Lactate

Ingredients	Supplier	Quantity		Baker's percentage
1 Wheat flour (type 550)		32.50 %	400.00 g	100.00 %
2 Wheat starch		8.13 %	100.00 g	
3 ERYLITE®	Jungbunzlauer	11.38 %	140.00 g	28.00 %
4 Allulose		6.09 %	75.00 g	15.00 %
5 Sugar		5.12 %	63.00 g	12.60 %
6 Vegetable oil		4.06 %	50.00 g	10.00 %
7 Whole egg, dried	OVODAN	2.84 %	35.00 g	7.00 %
8 Sodium L(+)-Lactate	Jungbunzlauer	1.93 %	23.70 g	4.74 %
9 Baking powder		1.46 %	18.00 g	3.60 %
10 Skim milk powder		1.22 %	15.00 g	3.00 %
11 Demin. water		25.27 %	311.00 g	62.20 %
Total		100 %	1230.70 g	

Directions

- 1 Preheat oven to 160 °C (320 °F)
- 2 Bring ingredients from the fridge to room temperature
- 3 Whisk together wheat flour, wheat starch and baking powder
- 4 Mix demin. water and sodium (L+)-lactate in a bowl
- 5 Add skim milk powder and dried egg powder and stir properly with a mixer at medium speed for 1.5 min
- 6 Premix sweeteners (ERYLITE®, allulose and sugar) and add them whilst stirring
- 7 Beat until light and fluffy (approx. 2 min)
- 8 Add vegetable oil and beat until homogeneous for 1 min
- 9 Add flour premix, stir well for 1 min at lower speed
- 10 Scrape down the sides for even mixing
- 11 Pour the dough (135 g) into muffin paper trays
- 12 Put in preheated oven and bake for approximately 34 min until golden brown
- 13 Use a cake tester to test doneness
- 14 Let them cool down on a wire rack for 5 min

Nutrition Information

	per 100 g	per muffin (125 g)
Energy	223 kcal / 942 kJ	279 kcal / 1178 kJ
Fat	5.60 g	7.00 g
of which saturated	0.80 g	1.00 g
Carbohydrates	37.00 g	46.25 g
of which sugar	6.60 g	8.25 g
Protein	5.50 g	6.88 g
Salt	0.72 g	0.90 g

Nutrition Claims

- Calorie reduced



Headquarters **Jungbunzlauer Suisse AG** · CH-4002 Basel · Switzerland · Phone +41-61-2955 100
For further information please contact: headquarters@jungbunzlauer.com
www.jungbunzlauer.com

The information contained herein is meant to demonstrate how our products can be used. This formulation has been subjected to limited stability tests and has been shown to perform well. The given data are suggestions without any guarantee aimed to support customers' development.