

Jungbunzlauer

From nature to ingredients®

Chickpea cracker



with Glucono-delta-Lactone, sub4salt® and Xanthan Gum

Ingredients	Supplier	Quantity		Baker's percentage
1 Chickpea flour		43.370 %	108.430 g	100.00 %
2 Wholemeal spelt flour		20.370 %	50.930 g	
3 Sodium Bicarbonate	Solvay	0.680 %	1.700 g	1.070 %
4 Glucono-delta-Lactone F2500	Jungbunzlauer	1.450 %	3.630 g	2.280 %
5 sub4salt® sea salt	Jungbunzlauer	1.560 %	3.900 g	2.450 %
6 Canola oil		8.000 %	20.000 g	12.550 %
7 Demin. water		22.000 %	55.000 g	34.560 %
8 Xanthan Gum FN	Jungbunzlauer	0.002 %	0.005 g	0.003 %
9 Citric Acid	Jungbunzlauer	0.001 %	0.003 g	0.001 %
10 Demin. water		1.440 %	3.600 g	2.260 %
11 Herbs		1.090 %	2.730 g	1.720 %
Total		100 %	250.000 g	

Directions

- 1 Mix xanthan gum with water, stir continuously with a magnetic stirrer and allow to dissolve for approximately 3 hrs
- 2 Adjust the pH of the xanthan gum solution at 3.5 with citric acid
- 3 Scale and premix flours, sodium bicarbonate, glucono-delta-lactone and sub4salt®
- 4 Add oil and water to the premix and knead all ingredients well
- 5 Roll out to 2 mm and cut out cracker shapes
- 6 Glaze the raw cracker surface with the prepared xanthan gum solution
- 7 Sprinkle seasoning on top
- 8 Bake crackers at 200 °C (392 °F) (bottom/top heat) for 12:20 min

Nutrition Information

	per 100 g	per serving (30 g)
Energy	1789 kJ / 428 kcal	130 kcal
Protein	17.40 g	5.00 g
Carbohydrates	47.50 g	14.00 g
of which sugars	2.70 g	1.00 g
Fat	15.60 g	4.50 g
of which saturated	1.50 g	0 g
Fibre	10.20 g	3.00 g
Sodium	836 mg	250 mg
Salt	2.10 g	0.63 g

Nutrition Claims

- Source of protein
- High fibre (EU) / Good source of fibre (USA)
- Low saturated fat (EU) / Saturated fat free (USA)
- Low sugars (EU)
- Sodium reduced* (EU)



* Sodium reduced as compared to leading market products containing 1040 - 1280 mg sodium per 100 g

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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.