

Jungbunzlauer

From nature to ingredients®

With no sugar(s) added muffins



with ERYLITE® Monk Fruit and
Sodium Gluconate

| Ingredients | Supplier | Quantity | | Baker's percentage |
|------------------------------|----------------------|----------|-----------|--------------------|
| 1 Wheat flour (type 550) | | 32.02 % | 400.00 g | 100.00 % |
| 2 Wheat starch | | 8.01 % | 100.00 g | |
| 3 ERYLITE® Monk Fruit | Jungbunzlauer | 9.61 % | 120.00 g | 24.00 % |
| 4 Allulose | | 9.61 % | 120.00 g | 24.00 % |
| 5 Vegetable oil | | 8.01 % | 100.00 g | 20.00 % |
| 6 Whole egg, dried | OVODAN | 2.80 % | 35.00 g | 7.00 % |
| 7 Baking powder | | 1.44 % | 18.00 g | 3.60 % |
| 8 Skim milk powder | | 1.20 % | 15.00 g | 3.00 % |
| 9 Sodium Gluconate | Jungbunzlauer | 0.37 % | 4.67 g | 0.93 % |
| 10 Salt | | 0.10 % | 1.25 g | 0.25 % |
| 11 Stevia Reb A 97 | | 0.02 % | 0.23 g | 0.05 % |
| 12 Demin. water | | 26.82 % | 335.00 g | 67.00 % |
| Total | | 100 % | 1249.15 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 Pour demin. water in a bowl
- 5 Stir in skim milk powder, dried egg powder and salt properly at medium speed for 1.5 min
- 6 Premix sweeteners (ERYLITE® Monk Fruit, allulose and stevia) 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 | 234 kcal / 984 kJ | 293 kcal / 1230 kJ |
| Fat | 9.40 g | 11.75 g |
| of which saturated | 1.00 g | 1.25 g |
| Carbohydrates | 32.00 g | 40.00 g |
| of which sugar | 1.20 g | 1.50 g |
| Protein | 5.40 g | 6.75 g |
| Salt | 0.81 g | 1.01 g |

Nutrition Claims

- With no sugar(s) added



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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.