

# Jungbunzlauer

*From nature to ingredients®*



## Sugar reduced, mineral fortified chocolate mousse

with TayaGel® HA-D

European recipe

Ingredients	Supplier	Full sugar Quantity		Sugar reduced Quantity	
1 Milk, 1.5 % fat		532.81 g	53.28%	638.57 g	63.86 %
2 Cream, 32 % fat		130.67 g	13.07 %	52.36 g	5.24 %
3 Skim Milk Powder		13.07 g	1.31 %	13.09 g	1.31 %
4a Sugar		117.60 g	11.76 %	39.27 g	3.93 %
4b Inulin Orafti® HPX	Beneo			65.45 g	6.54 %
4b ERYLITE® Stevia 200	Jungbunzlauer			39.27 g	3.93 %
5 Dark Chocolate 60 %		111.07 g	11.11 %	78.53 g	7.85 %
6 Cocoa Powder, defatted	Barry Callebaut	36.59 g	3.66 %	26.18 g	2.62 %
7 Lamequick® CE 6630	BASF	44.43 g	4.44 %	34.03 g	3.40 %
8 TayaGel® HA-D (High Acyl Gellan Gum)	Jungbunzlauer	4.31 g	0.43 %	3.80 g	0.38 %
9 Tricalcium Citrate	Jungbunzlauer	5.71 g	0.57 %	5.71 g	0.57 %
10 Trimagnesium Citrate Anhydrous	Jungbunzlauer	3.60 g	0.36 %	3.60 g	0.36 %
11 Zinc Citrate Dihydrate	Jungbunzlauer	0.15 g	0.015 %	0.15 g	0.015 %
Total		1000 g	100 %	1000 g	100 %

## Directions

- 1 Blend all dry and powdered ingredients
- 2 Shred chocolate and combine with milk and cream
- 3 Heat up chocolate-milk mixture to melt chocolate pieces
- 4 At 40 °C (104 °F) stir in dry ingredients
- 5 Heat until 90 °C (185 °F) under agitation and keep for several seconds
- 6 Cool down mass
- 7 Whip mass at 7 °C (44.6 °F) for 10 min to create final mousse structure
- 8 Store in fridge overnight

## Nutrition Information

	Full sugar, per 100 g	Sugar reduced, per 100 g
Energy	868 kJ / 207 kcal	573 kJ / 138 kcal
Fat	11.00 g	7.20 g
of which saturated	5.10 g	2.80 g
Carbohydrates	22.00 g	12.00 g
of which sugars	20.00 g	11.00 g
Fibre	0 g	6.30 g
Protein	4.50 g	4.10 g
Salt	0.12 g	0.12 g
Calcium	191 mg	202 mg
Magnesium	75.1 mg	69.2 mg
Zinc	4.7 mg	4.7 mg

## Nutrition Claims\*

- Energy reduced
- Reduced sugar
  
- Source of calcium (25 % NRV)
- Source of magnesium (20 % NRV)
- High in zinc (47 % NRV)

\* Regulation (EC) No 1924/2006 & Regulation (EU) No 1169/2011



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