

Jungbunzlauer

From nature to ingredients®



Sugar reduced chocolate mousse

with TayaGel® HA-D

US recipe

| Ingredients | Supplier | Full sugar Quantity | | Sugar reduced Quantity | |
|---|----------------------|------------------------|---------|---------------------------|---------|
| 1 Milk, 1.5 % fat | | 542.27 g | 54.23 % | 684.04 g | 64.80 % |
| 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 Orafiti® 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 | 3.4 % |
| 8 TayaGel® HA-D (High Acyl Gellan Gum) | Jungbunzlauer | 4.31 g | 0.43 % | 3.80 g | 0.38 % |
| 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 serving (2/3 cup, 80 g) | Sugar reduced*, per serving (2/3 cup, 80 g) |
|--------------------|--|--|
| Calories | 170 kcal | 120 kcal |
| Fat | 9 g | 6 g |
| of which saturated | 4 g | 2 g |
| of which trans fat | 0 g | 0 g |
| Cholesterol | 0 mg | 0 mg |
| Sodium | 40 mg | 40 mg |
| Carbohydrates | 19 g | 19 g |
| Dietary fibre | 0 g | 5 g |
| Sugars | 16 g | 9 g |
| Protein | 4 g | 3 g |

Nutrition Claims*

- Reduced calorie
- Reduced sugar

* FDA – Code of Federal Regulations 21CFR 101.60 & 101.9



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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.