

Jungbunzlauer

From nature to ingredients®



Dark chocolate

with ERYLITE® and fibre

Ingredients	Supplier	Quantity	
1 Cocoa mass	Vairhona	300 g	60 %
2 ERYLITE® Stevia 100	Jungbunzlauer	90 g	18 %
3 ERYLITE® Stevia 200	Jungbunzlauer	50 g	10 %
4 Orafit® HP Inulin	Beneo	35 g	7 %
5 Cacao butter	Seversal	25 g	5 %
Total		500 g	100 %

Directions

- 1 Liquefy cocoa mass and cocoa butter
- 2 Grind ERYLITE® into powder
- 3 Blend powders (ERYLITE®, inulin) together
- 4 Fill chocolate liquor into the melangeur
- 5 Add powder blend little by little to the chocolate liquor and start grinding
- 6 Grind the blend in roller mill with pressure on the rollers for approximately 1 hr
- 7 Add cacao butter before conching
- 8 Conche the blend in roller mill with the least amount of pressure on the rollers for approximately 6 hrs
- 9 Temper chocolate and fill in moulds

Nutrition Information

	per 100 g	per 30 g serving (US**)
Energy	412 kcal	124 kcal
Fat	36.2 g	10.9 g
of which saturated	21.6 g	6.5 g
Carbohydrates (EU*/US**)	30.3 g / 37.1 g	11.1 g
of which sugar	0.3 g	0.1 g
Fibre	15.8 g	4.7 g
Protein	9.0 g	2.7 g
Sodium	0 g	0 g

Nutrition Claims

EU*

- Sugar-free
- High fibre

* EU - REGULATION 1924-2006 & 1169/2011

US**

- No added sugar
- Good source of fibre

** FDA - 21CFR 101.9 & 101.60



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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.