

Jungbunzlauer

From nature to ingredients®



Plant-based coconut dessert

with TayaGel® HA

Ingredients	Supplier	Quantity	
1 Coconut Milk		88.62 g	73.85 %
2 Oat Cream Cuisine		21.60 g	18.00 %
3 Sugar, fine		6.00 g	5.00 %
4 Vanillin Sugar		3.60 g	3.00 %
5 Low Acyl Gellan Gum		0.13 g	0.105 %
6 TayaGel® HA (High Acyl Gellan Gum)	Jungbunzlauer	0.05 g	0.045 %
Total		120 g	100 %

Directions

- 1 Dry mix sugar, vanillin sugar, low acyl gellan gum and TayaGel® HA
- 2 Blend coconut milk and oat cream
- 3 Add dry mix to liquids while stirring
- 4 Heat to boil
- 5 Allow to simmer for 3 min
- 6 Fill into forms and allow to set in the fridge

Nutrition Information

	per 100 g (EU)	per 120 g serving (US)
Energy	917 kJ / 221 kcal	270 kcal
Total Fat	19 g	22 g
of which saturated	15 g	18 g
Carbohydrates	11 g	14 g
of which sugars	11 g	14 g
Protein	1.6 g	2 g
Salt	Salt 0.03 g	Sodium 12 mg



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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.