

Jungbunzlauer

From nature to ingredients®

Non-dairy mineral fortified pea-yogurt

with Magnesium and Calcium



American Recipe

| Ingredients | Supplier | Quantity | |
|--------------------------------------|-------------------|----------|---------|
| 1 Pea Milk (approx. 10-11 g protein) | | 147.93 g | 98.62 % |
| 2 Pectin Amid CM 020 | Herbstreith & Fox | 0.25 g | 0.17 % |
| 3 Tricalcium Citrate M1098 | Jungbunzlauer | 1.23 g | 0.82 % |
| 4 Trimagnesium Citrate Anhydrous | Jungbunzlauer | 0.56 g | 0.37 % |
| 5 Starter Cultures Vege 053 | Danisco | 0.03 g | 0.02 % |
| Total | | 150 g | 100 % |

Directions

- 1 Stir pea milk and add stabiliser
- 2 Heat to 90 °C (194 °F) for 5 min whilst stirring
- 3 Cool down whilst stirring and add minerals
- 4 Add cultures when temperature is < 40 °C (104 °F)
- 5 Fill in cups
- 6 Ferment at 40 °C (104 °F) till desired pH is reached
- 7 Cool down (below 8 °C (46.40 °F))

Nutrition Information

| | per 150 g |
|----------------|-----------|
| Energy | 120 kcal |
| Protein | 10.20 g |
| Carbohydrates | 3.30 g |
| of which sugar | 3.00 g |
| Fat | 5.80 g |
| Sodium | 0.12 mg |

Nutrition Claims

- High in protein (> 10.00 g)
- High in Calcium (20.00 % DV*)
- High in Magnesium (20.00 % DV*)

* Daily Values (USA) FDA 21CFR



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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.