

Sugar-free ice chocolate

with ERYLITE® Stevia 200



Ingredients	Supplier	Quantity	
1 Coconut fat		59.7 %	59.7 g
2 ERYLITE® Stevia 200	Jungbunzlauer	14.9 %	14.9 g
3 Hazelnut paste		10.0 %	10.0 g
4 Cocoa powder		14.9 %	4.9 g
5 Vanilla flavour		0.5 %	0.5 g
Total		100 %	100 g

Jungbunzlauer

*From nature
to ingredients®*

Directions

- 1 Dry blend cocoa powder with ERYLITE® Stevia 200
- 2 Mix hazelnut paste with vanilla flavour
- 3 Melt coconut fat at 70 °C (158 °F) (Thermomix® / speed 0.5)
- 4 Add hazelnut paste with vanilla flavour to the melted coconut fat. while stirring at speed 2.5 for 1 min
- 5 Add dry blend to the mixture while stirring at speed 2.5
- 6 Heat mixture to 100 °C (212 °F) (speed 2.5) for 0.5 min
- 7 Fill hot mixture into forms
- 8 Store cold overnight

Nutrition Information

	per 100 g finished product
Energy	2739 kJ / 665 kcal
Protein	4.4 g
Carbohydrates	17.3 g
of which sugars	0.6 g
of which polyols	14.8 g
Fat	69.7 g
Sodium	5.8 mg

Nutrition Claims

Low sugars

With no added sugars

Reduced sugars

Excessive consumption may cause a laxative effect



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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.