

# Mineral fortified almond drink

with Calcium, Magnesium and Zinc



Ingredients	Supplier	Quantity	
1 Almond Paste	Alnatura	20.0 g	2.0 %
2 Sugar		20.0 g	2.0 %
3 Sunflower Lecithin SternPhil S DH 50	Sternchemie	0.8 g	0.08 %
4 Tricalcium Citrate M1098	<b>Jungbunzlauer</b>	7.6 g	0.76 %
5 Trimagnesium Citrate Anhydrous	<b>Jungbunzlauer</b>	3.87 g	0.387 %
6 Tripotassium Citrate F6001	<b>Jungbunzlauer</b>	2.5 g	0.25 %
7 Zinc Citrate	<b>Jungbunzlauer</b>	0.052 g	0.0052 %
8 Gellan Gum		0.3 g	0.03 %
9 Xanthan Gum FN	<b>Jungbunzlauer</b>	0.5 g	0.05 %
10 Salt		0.5 g	0.05 %
11 Water (to 1l)		944.0 g	94.4 %
Total		1000 g	100 %

**Jungbunzlauer**

*From nature  
to ingredients®*

## Directions

- 1 Mix half of the water with lecithin and let dissolve at 60 °C (140 °F)
- 2 Add the almond paste and heat up to 85 °C (185 °F) for 30 min while stirring
- 3 Dry blend hydrocolloids with sugar
- 4 Prepare hydrocolloid solution with rest of water and let swell for 30 min
- 5 Add the almond preparation, salt and minerals to the hydrocolloid solution and stir well
- 6 Adjust the pH to 7.5 prior heating
- 7 Homogenise 150/30 bar at 60 °C (140 °F)
- 8 Pasteurise at 142 °C (287.6 °F) for 3-5 sec
- 9 Cool down while stirring to 4 °C (39.2 °F) and fill aseptically

## Nutrition Information

per 100 ml finished product

Energy	103.2 kJ / 24.7 kcal
Protein	0.5 g
Carbohydrates	2.1 g
Fat	1.2 g
Sodium	0.02 g



## Nutrition Claims (EU - 250 ml serving)

400 mg Calcium (50 % RDA)  
150 mg Magnesium (40 % RDA)  
4 mg Zinc (40 % RDA)

## Nutrition Claims (US – 240 ml serving)

384 mg Calcium (39 % DV)  
144 mg Magnesium (36 % DV)  
3.8 mg Zinc (26 % DV)

Headquarters **Jungbunzlauer Suisse AG** · CH-4002 Basel · Switzerland · Phone +41-61-2955 100  
For further information please contact: [headquarters@jungbunzlauer.com](mailto:headquarters@jungbunzlauer.com)

[www.jungbunzlauer.com](http://www.jungbunzlauer.com)

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.