

# Mineral fortified peanut milk

with Tricalcium Citrate, Trimagnesium Citrate,  
Tripotassium Citrate, Zinc Citrate



Ingredients	Supplier	Quantity	
1 Sugar		4.000 %	20.000 g
2 Peanut paste	Alnatura	3.000 %	15.000 g
<b>3 Tripotassium Citrate</b>	<b>Jungbunzlauer</b>	0.880 %	4.400 g
<b>4 Tricalcium Citrate</b>	<b>Jungbunzlauer</b>	0.760 %	3.800 g
<b>5 Trimagnesium Citrate</b>	<b>Jungbunzlauer</b>	0.390 %	1.950 g
6 Salt		0.180 %	0.900 g
7 Emulsifier DMG 0093	Palsgaard	0.100 %	0.500 g
<b>8 Xanthan Gum FN</b>	<b>Jungbunzlauer</b>	0.035 %	0.175 g
9 Gellan Gum, high acyl		0.035 %	0.175 g
<b>10 Zinc Citrate</b>	<b>Jungbunzlauer</b>	0.005 %	0.025 g
11 Water		90.615 %	453.075 g
Total		100 %	500 g

**Jungbunzlauer**

*From nature  
to ingredients®*

## Directions

- 1 Mix nut paste and ¼ of water at 55 °C (131 °F) and medium stirring
- 2 Add emulsifier and mix for 5 min at 60 °C (140 °F)
- 3 Add rest of water and mix for 5 min at 60 °C (140 °F)
- 4 Dry blend xanthan gum, gellan gum and half of sugar and add to liquid phase while stirring
- 5 Mix for 4 min at 70 °C (158 °F)
- 6 Dry blend rest of sugar and salt and add to liquid phase while stirring
- 7 Mix for 6 min at 70 °C (158 °F)
- 8 Adjust pH to 6.7 with NaOH
- 9 Filtrate to 300 µm
- 10 Homogenise at 200 bar
- 11 Pasteurise for 5 min at 90 °C (194 °F)
- 12 Let the peanut milk cool down while stirring

## Nutrition Information

	per 100 g serving
Energy	165.2 kJ / 38.9 kcal
Protein	0.75 g
Carbohydrates	4.57 g
Fibers	0.26 g
Fat	1.50 g
Sodium	70 mg

## Nutrition Claims (EU)

(250 ml serving)

- 850 mg Potassium (43 % RDA)
- 403 mg Calcium (50 % RDA)
- 162 mg Magnesium (43 % RDA)
- 4 mg Zinc (42 % RDA)



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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.