



Fruity oat drink

with TayaGel® HA and
Tricalcium Citrate

Ingredients	Supplier	Quantity	
1 Oat drink		90.71 %	907.10 g
2 Sugar		5.00 %	50.00 g
3 Passionfruit puree		3.30 %	33.00 g
4 Tricalcium Citrate M1098	Jungbunzlauer	0.60 %	6.00 g
5 Pectin Classic CM 232	Herbstreith & Fox	0.35 %	3.50 g
6 TayaGel® HA (High Acyl Gellan Gum)	Jungbunzlauer	0.04 %	0.40 g
7 Citric Acid (25 % solution)	Jungbunzlauer	Qs	Qs
Total		100 %	1000 g

Directions

- 1 Heat oat drink to 50 °C (120 °F)
- 2 Dry mix sugar, pectin and TayaGel® HA and add to oat drink while stirring
- 3 Heat up to 90 °C (195 °F) with 5 minutes holding time
- 4 Suspend tricalcium citrate
- 5 Cool down oat drink and slowly add passionfruit puree while stirring
- 6 Adjust pH to 3.9 with 25 % citric acid solution
- 7 Homogenisation (200 bar)
- 8 Pasteurisation (90 °C / 195 °F)
- 9 Cooling in ice bath

Nutrition Information

	per 100 ml (EU*)	per serving (240 ml) (US**)
Energy	250 kJ / 59 kcal	600 kJ / 142 kcal
Fat	1.3 g	3.1 g
of which saturated	0.2 g	0.5 g
Carbohydrates	11.0 g	26.4 g
of which sugars	10.0 g	24.0 g
Protein	0.6 g	1.4 g
Sodium	0 g	0 g
Calcium	127 mg	305 mg

Nutrition Claims

- High in calcium

EU: 16 % NRV* calcium per 100 ml

US: 25 % DV** calcium per serving (240 ml)

* Regulation (EC) No 1924/2006 & Regulation (EU) No 1169/2011

** FDA – Code of Federal Regulations 21 CFR 101.60, 101.9 & 101.54



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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.