



Oat barista blend

with TayaGel® HA

EU recipe

Ingredients	Supplier	Quantity	
1 Oat base (water, oats)		95.825 %	958.25 g
2 Canola oil	Kroger	2.00 %	20.00 g
3 Sugar	Kroger	2.00 %	20.00 g
4 Salt	Morton	0.03 %	0.30 g
5 TayaGel® HA (High Acyl Gellan Gum)	Jungbunzlauer	0.025 %	0.25 g
6 Dipotassium Phosphate	Consolidated Chemical	0.12 %	1.20 g
Total		100 %	1000 g

Directions

- 1 Mix oat base and oil
- 2 Heat to 60 °C
- 3 Preblend all dry ingredients
- 4 Add dry blend to liquid base and mix well
- 5 Homogenise
- 6 Pasteurise at 85 °C for 15 seconds

Nutrition Information

	per 100 g
Energy	271 kJ / 65 kcal
Fat	2.80 g
of which saturated	0.10 g
Carbohydrates	8.10 g
of which sugars	2.40 g
Protein	1.20 g
Salt	0.03 g
Calcium	106 mg



Please note that the product designation of vegan end products might be subject to regulatory limitations (e.g. Regulation (EC) No. 1308/2013, FDA guidance) and needs critical evaluation. The title of this recipe card should not be used as a reference.

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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.