

Jungbunzlauer

From nature to ingredients®



Oat barista blend

with TayaGel® HA and ERYLITE®

US recipe

Ingredients	Supplier	Quantity	
1 Oat base (water, oats)		94.425 %	944.25 g
2 Canola oil	Kroger	2.00 %	20.00 g
3 ERYLITE® Erythritol	Jungbunzlauer	3.40 %	34.00 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 140 °F
- 3 Preblend all dry ingredients
- 4 Add dry blend to liquid base and mix well
- 5 Homogenize
- 6 Pasteurize at 185 °F for 15 seconds

Nutrition Information

	per serving (240 ml)
Calories	140 kcal
Fat	7 g
Saturated	0 g
Trans	0 g
Cholesterol	0 mg
Sodium	140 mg
Total Carbohydrate	24 g
Dietary Fiber	3 g
Total Sugars	1 g
Added Sugars	0 g
Erythritol	8 g
Protein	3 g
Vitamin D	0 mcg
Calcium	21 mg
Iron	1 mg
Potassium	232 mg

Nutrition Claims*

- No added sugars

* FDA – Code of Federal Regulations 21 CFR 101.60

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.