

# Jungbunzlauer

*From nature to ingredients®*



## Pea protein matcha shake

with Potassium Lactate  
and TayaGel® HA

| Ingredients                           | Supplier      | Quantity |          |
|---------------------------------------|---------------|----------|----------|
| 1 Cashew milk                         | Elmhurst 1925 | 25.90 %  | 259.00 g |
| 2 Water                               |               | 58.38 %  | 583.80 g |
| 3 Citric Acid                         | Jungbunzlauer | 0.003 %  | 0.03 g   |
| 4 Trisodium Citrate                   | Jungbunzlauer | 0.25 %   | 2.45 g   |
| 5 Potassium Lactate                   | Jungbunzlauer | 0.42 %   | 4.16 g   |
| 6 sub4salt®                           | Jungbunzlauer | 0.08 %   | 0.80 g   |
| 7 Pea protein (20 % prot. cont.)      | Axiom         | 7.70 %   | 77.00 g  |
| 8 ERYLITE® Stevia 200                 | Jungbunzlauer | 6.50 %   | 65.00 g  |
| 9 Osmanthus extract                   | TooGet        | 0.02 %   | 0.21 g   |
| 10 Green tea                          | Taiyo         | 0.75 %   | 7.50 g   |
| 11 TayaGel® HA (High Acyl Gellan Gum) | Jungbunzlauer | 0.005 %  | 0.05 g   |
| Total                                 |               | 100 %    | 1000 g   |

## Directions

- 1 Prepare an ice bath (50 % ice) 2 % salt and leave on freezer
- 2 Add water to blender
- 3 Add to water in blender and add citric acid, trisodium citrate, sub4salt® and potassium lactate, and mix at low shear heating the solution to 37–40 °C (98.60–104 °F), pH should be around 7.0–7.2
- 4 Add protein slowly into vortex (at medium shear speed) and mix for at least 5 min until all protein has been dissolved at 37–40 °C (98–104 °F)
- 5 Pre-disperse as a dry mix TayaGel® HA into ERYLITE® Stevia 200
- 6 Add TayaGel® HA – ERYLITE® Stevia 200 premix into warm buffer and mix at medium shear for 2 min
- 7 Transfer the solution into a 2L plastic beaker or similar
- 8 Using an homogenizer, homogenise at 11k RPM for 5 min
- 9 Returned homogenised solution back into a mixer to heat for thermal processing
- 10 Heat the solution in mixer to 95 °C (203 °F) and sustain for 5 min at medium shear speed
- 11 Immediately fill-in hot-fill bottles, leaving a head space of 5 cm and close with lined caps as you fill them, invert upside down while hot at 95 °C (203 °F) each bottle for at least 1 min
- 12 After all bottles have been at least 1 min upside down while hot immediately turn them back to right position and place on ice bath
- 13 When bottles reach 20 °C (68 °F) externally, they may be taken out of ice bath (about 20 min), shake a little and they are ready

## Nutrition Information

|                       | per 100 ml (EU*) | per serving (250 g) (US**) |
|-----------------------|------------------|----------------------------|
| Energy / Calories     | 152 kJ / 37 kcal | 120 kcal                   |
| Fat                   | 1.6 g            | 4.0 g                      |
| of which saturated    | 0.2 g            | 0.5 g                      |
| Carbohydrates (EU/US) | 0.9 g            | 21.0 g                     |
| of which sugars       | 0.0 g            | 1.0 g                      |
| Fibre                 | 0.8 g            | 2.0 g                      |
| Protein               | 6.6 g            | 17.0 g                     |
| Sodium                | 88 mg            | 220 mg                     |

## Nutrition Claims

- Protein 17 g / portion

\* Regulation (EC) No 1924 / 2006

\*\* FDA – Code of Federal Regulations 21 CFR 101.60



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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.