

# Jungbunzlauer

*From nature to ingredients®*



## Sugar reduced, mineral fortified chocolate mousse

with TayaGel® HA-D

European recipe

Ingredients	Supplier	Full sugar		Sugar reduced	
		Quantity		Quantity	
1 Milk, 1.5 % fat		532.81 g	53.28%	638.57 g	63.86 %
2 Cream, 32 % fat		130.67 g	13.07 %	52.36 g	5.24 %
3 Skim Milk Powder		13.07 g	1.31 %	13.09 g	1.31 %
4a Sugar		117.60 g	11.76%	39.27 g	3.93 %
4b Promitor 70R	Tate & Lyle			65.45 g	6.54 %
4b ERYLITE® Stevia 200	Jungbunzlauer			39.27 g	3.93 %
5 Dark Chocolate 60 %		111.07 g	11.11%	78.53 g	7.85%
6 Cocoa Powder, defatted		36.59 g	3.66 %	26.18 g	2.62 %
7 Lamequick® CE 6630	BASF	44.43 g	4.44 %	34.03 g	3.40 %
8 TayaGel® HA-D (High Acyl Gellan Gum)	Jungbunzlauer	4.31 g	0.43 %	3.80 g	0.38 %
9 Tricalcium Citrate	Jungbunzlauer	5.71 g	0.57 %	5.71 g	0.57 %
10 Trimagnesium Citrate Anhydrous	Jungbunzlauer	3.60 g	0.36 %	3.60 g	0.36 %
11 Zinc Citrate Dihydrate	Jungbunzlauer	0.15 g	0.015 %	0.15 g	0.015 %
Total		1000 g	100 %	1000 g	100 %

## Directions

- 1 Blend all dry and powdered ingredients
- 2 Shred chocolate and combine with milk and cream
- 3 Heat up chocolate-milk mixture to melt chocolate pieces
- 4 At 40 °C (104 °F) stir in dry ingredients
- 5 Heat until 90 °C (185 °F) under agitation and keep for several seconds
- 6 Cool down mass
- 7 Whip mass at 7 °C (44.6 °F) for 10 min to create final mousse structure
- 8 Store in fridge overnight

## Nutrition Information

	Full sugar, per 100 g	Sugar reduced, per 100 g
Energy	868 kJ / 207 kcal	573 kJ / 138 kcal
Fat	11.00 g	7.20g
of which saturated	5.10 g	2.80 g
Carbohydrates	22.00 g	12.00g
of which sugars	20.00 g	11.00g
Fibre	0 g	6.30 g
Protein	4.50 g	4.10 g
Salt	0.12 g	0.12 g
Calcium	191 mg	202 mg
Magnesium	75.1 mg	69.2 mg
Zinc	4.7 mg	4.7 mg

## Nutrition Claims\*

- Energy reduced
- Reduced sugar
  
- Source of calcium (25 % NRV)
- Source of magnesium (20 % NRV)
- High in zinc (47 % NRV)

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



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