

Sugar-reduced vegan coconut dessert

- 55% calories
- 35% sugar reduction



Preparation

1. Pre-blend dry ingredients
2. Add to milk with high-speed shear mixer
3. In-line processing heat exchanger (Asepto, tube set up)
4. Pre-heat to 60°C
5. Homogenize (2nd/1st stage) @ 100/30 bar
6. Sterilisation 130°C (tubes) and hold for 60 sec
7. Cool down to 15-20°C
8. Fill into beakers
9. Cool down to 4°C

INGREDIENTS

Water	Up to 100
Coconut milk 19% fat	25,00
Oat milk	25,00
Crystallised sugar	5,00
NOVATION® PRIMA 303	5,50
NOVATION® INDULGE 3920	0,50
Vanilla flavour*	0,09
Colorant Shade yellow orange**	0,15
PureCircle™ Stevia Sigma-D	Assess 0.011 /35
PureCircle™ NSF-06	0,0035
TOTAL	100

* SY907633 from Symrise

** SAM10-107724 from GNT

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NUTRITIONAL INFORMATION

Typical values per 100g

Energy value (kJ)	409
(kcal)	98
Protein (g)	1
Carbohydrates (g)	13
of which sugars (g)	7
Fat (g)	5
of which saturates (g)	4
Dietary fibre (g)	0,0
Salt (g)	0,1

Note: The Nutrition Information is based on the recipe as stated above and does not take nutrient changes during processing into account.