



ENJOYMENT

Indulgent Chocolate Sauce

Create an indulgent yet clean label-friendly chocolate topping with Upcycled Certified® NUTRAVA® Citrus Fiber. The result is a delicious, emulsifier-free sauce with great stability and moisture retention over shelf life.

BENEFITS

- The first Upcycled Certified® citrus fiber ingredient in the industry
- Clean label-friendly
- Emulsifier free
- Indulgent taste and velvety texture

INGREDIENTS

Syrup ingredients, sunflower oil, chocolate powder, chocolate 70%, citrus fiber

PROCESS

1. Weigh off the ingredients (A) and add the syrup to the ThermoMixer® bowl.
2. Add NUTRAVA® Citrus Fiber peak slowly at 3.5 speed.
3. Mix for 2 minutes at max speed.
4. Set the speed down to 3.5 and heat at 80° C.
5. Add (B) ingredients.
6. Start adding the oil slowly to the ThermoMixer® bowl.
7. Let solution heat up to 80° C and mix for 10 minutes.
8. Move the chocolate sauce to a bigger container and mix it on a Silverson® mixer at 5000 rpm for 2 minutes. (Use stator ring with 1.6 mm diameter holes, emulsor screen.)
9. Let the sauce cool down in a 20° C water bath and fill into squeeze bottles.



NUTRITION FACTS	
Protein	0.91%
Fat	44.5%
Carbohydrates	00 (00% sugar)

ORDER OF ADDITION	INGREDIENTS	%
A	Invert syrup	50.00
	NUTRAVA® Citrus Fiber peak	0.20
B	Chocolate powder	3.50
	Chocolate, 70% cacao (chopped)	3.00
C	Sunflower oil	43.30
	Total	100.0

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