

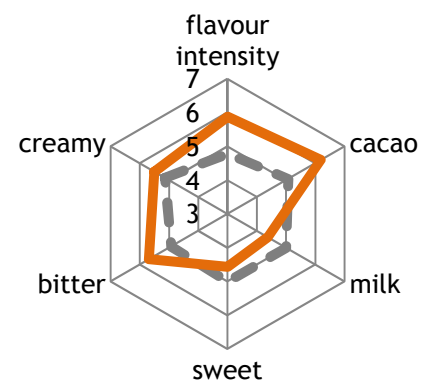


Creamy Chocolate Pudding

Ready-to-eat Chocolate Puddings are often characterised by an artificial, non-balanced chocolate flavour. The addition of OHLY® KTD brings out key chocolate attributes such as “cacao” and “bitter”, as well as the overall “flavour intensity” to result in an overall richer and more balanced chocolate flavour impression.

Ingredients	Control (%)	plus KTD (%)	Preparation
Sugar	37,50	37,50	Mix together all dry ingredients and sieve. Combine 40,0g of the dry mix with 100ml hot water. Mix thoroughly.
Milk powder, low fat	15,00	15,00	
Maltodextrin	12,68	12,48	
Starch, cold swelling	12,50	12,50	Concentration (w/w) of KTD in end product: 0,06%.
Cream powder, 75% fat	11,30	11,30	
Cocoa powder	10,00	10,00	
Salt	0,62	0,62	
Xanthan gum	0,25	0,25	
KTD	-	0,20	
Vanilla aroma	0,15	0,15	
TOTAL	100,00	100,00	

— Control, no YE
— KTD @ 0,06%



OHLY® KTD

- Roasted notes for savoury or sweet applications
- Brown in colour without E-numbers
- Natural, Vegan, Kosher & Halal

- Recipe 2017/HH 013/00-1
- Attention: may contain food allergens!