![FUTURA ingredients — designed by nature]

HIGH FIBRE CHOCOLATE CHIP MUFFINS

PRODUCTS

Ekölite VITA Fibre Polydextrose 95
Dosage: 2.1%

Ekömul MYXT 373 PGI Flow
Dosage: 1.5%

Plant based chocolate chip muffins with huge bakery-style muffin tops! These muffins are soft and fluffy, and loaded with dairy-free chocolate chips. These muffins have vanilla, and extra chocolate chips for a wholesome bakery-style touch that will leave you mesmerised with how super moist and soft with crunchy tops, lots of melty chocolate chips and they are plantbased!

FORMULATION EXAMPLE

COMPOSITION	DOSAGE (%)
All Purpose Flour	21.0
Cocoa Powder	5.2
Brown Sugar	16.0
Baking Powder	1.1
Baking Soda	0.3
Salt	0.2
Ekölite VITA Fibre Polydextrose 95	**2.10**
Ekömul MYXT 373 PGI Flow	**1.50**
Unsweetened Oat Milk	26.0
Canola Oil	8.0
Sorbitol	2.2
Vanilla Extract	0.5
Vegan Chocolate Chips	16.0
Total	**100.00**
RACC of Muffin (g)	110
Fibre (g/100g)	4.1
% DV of Fibre per RACC (based on 28g DV of Fibre)	16.2

FUNCTIONAL BENEFIT

- Finer Crumb Structure
- Facilitates Emulsification
- Extend Shelf Life
- Enhance Fiber Content

PROCEDURE

1. Mix oat milk, sugar, oil and vanilla extract at low speed for 1 minute.
2. Add in pre-mix dry ingredients and mix at medium speed for 1 minute.
3. Mix in chocolate chip on low speed for 10 seconds.
4. Scale 60g in muffin cup.
5. Bake at 175°C for 28 minutes.

Nutrition Facts

Serving Size: 110g (2 pieces)

Amount Per Serving (100g)	
Calories (kcal)	338
Total Fat (g)	15.8
Total Carbohydrate (g)	**52.5**
Dietary Fibre (g)	4.1
Sugars (g)	27.6
Protein (g)	**4.2**
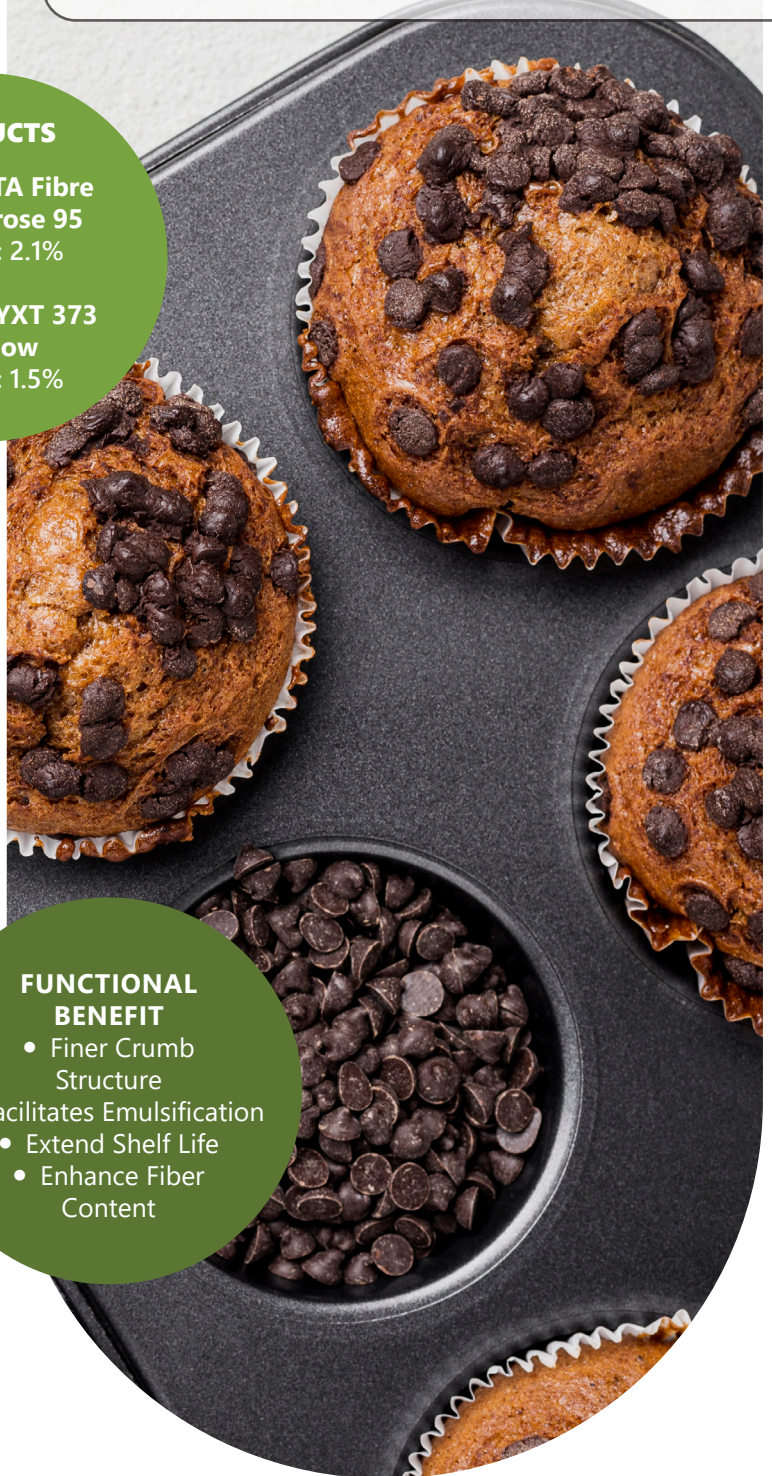
CHOCOLATE CHIPS & WALNUT COOKIES

If you enjoy a crispy cookie from time to time, then our chocolate chip walnut cookies are not just the perfect snack but are actually good for you. These high protein and fibre fortified cookies beauties deliver...BIG TIME! What could be better that a snack loaded with chocolate and yep, walnuts!

PRODUCTS

Ekölite VITA Fibre Inulin 90
Dosage: 3.0%

Ekölite VITA Protein Pea 85
Dosage: 3.0%

Ekölite SL 70 S
Dosage: 0.1%

FORMULATION EXAMPLE

COMPOSITION	DOSAGE (%)
All Purpose Flour	22.7
Cocoa Powder	2.5
Baking Powder	0.3
Baking Soda	0.2
Cocoa Mass	5.1
Shortening	15.7
White Sugar	11.1
Ekölite VITA Fibre Inulin 90	**3.0**
Ekölite VITA Protein Pea 85	**3.0**
Ekölite SL 70 S	**0.1**
Glucose Syrup	2.5
Salt	0.4
Water	6.3
Vanilla Flavour	0.5
Chocolate Chips	15.2
Walnuts (chopped)	11.4
Total	**100.00**
RACC of Cookies (g)	30
Fibre (g/100g)	6.0
% DV of Fibre per RACC (based on 28g DV of Fibre)	6.4
Protein (g/100g)	8.0
% DV of Protein per RACC (based on 50g DV of Protein)	5.0

FUNCTIONAL BENEFIT

- Improve Cookie Texture
- Enhance Protein Content
- Enhance Fibre Content

PROCEDURE

1. Mix cocoa mass, shortening, sugar, glucose syrup and salt on low speed for 30 secs then high speed for 8 minutes.
2. Add water and vanilla on medium speed for 4 minutes.
3. Sieve flour, baking powder, baking soda and cocoa powder together. Premix and mix on low speed for 30 seconds.
4. Fold the chocolate chips and walnut in on low speed for another 30 seconds.
5. Divide dough to 8g each.
6. Bake at 170°C for 13 minutes.

Nutrition Facts

Serving Size: 4 pieces (30g)
Serving per container: 11

Amount Per Serving (100g)	
Calories (kcal)	473
Total Fat (g)	31.0
Total Carbohydrate (g)	**46.0**
Dietary Fibre (g)	6.0
Sugars (g)	21.0
Protein (g)	**8.0**