

# UHT COFFEE PEACE HIGH PROTEIN BEVERAGE

Everybody love a good pick me up, but what about a pick me up that is truly made for relaxing and plant-based? Savour the richness of a hot cuppa coffee that is high in protein and low in calories.

## FORMULATION EXAMPLE

COMPOSITION	DOSAGE (%)
Ekölite VITA Protein Peace 83	3.50
Ekölite VITA Fibre Polydextrose 95	3.20
Sugar	4.50
Sunflower oil	1.00
Freeze-dried soluble coffee	1.20
Ekömul KREM 307 ND	0.23
Steviol glycosides	0.01
Colour	++
Acid regulator	++
Water	Up to 100
Total Fat	1.0
Total Protein	3.0

## PRODUCTS

Ekömul KREM 307 ND  
 Dosage: 0.23%

Ekölite VITA Protein PeaCe 83  
 Dosage: 3.50%

Ekölite VITA Fibre  
 Polydextrose 95  
 Dosage: 3.20%

## FUNCTIONAL BENEFIT

- Protein source
- Stabilisation of emulsion
- Creamy mouthfeel
- Suspension

## PROCEDURE

1. Hydrate Ekölite VITA Protein Peace 83 in water at 50°C for 20 min.
2. Add other ingredients into the mix.
3. While stirring add sunflower oil.
4. Heat mix to 75°C.
5. Homogenize at 150/50 bar.
6. UHT at 143°C for 4 sec.
7. Fill aseptically.

*The information and recommendations contained herein are to the best of our knowledge reliable. However, nothing herein is to be construed as a warranty of representation in respect of safety in use, suitability, efficacy or otherwise including freedom from patent infringement. User should conduct their own tests to determine the suitability of our product for their own specific purposes and the legal status for their intended use of the product.*

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## Nutrition Facts

Serving Size: 250ml  
 Calories: 111 kcal / 464 kJ

### Amount Per Serving (250ml)

<b>Total Fat (g)</b>	3.6
Saturated Fat	1.0
<b>Total Carbohydrate(g)</b>	<b>24.1</b>
Dietary Fibre (g)	7.9
Sugars (g)	11.5
<b>Protein (g)</b>	<b>7.1</b>
<b>Sodium (mg)</b>	<b>29.2</b>

# PLANT-BASED COFFEE FROZEN DESSERT

An invigorating after meal dessert that is not only refreshing but also fibre fortified and PLANT-BASED! A coffee lovers perfect bite all in one.

## FORMULATION EXAMPLE

COMPOSITION	DOSAGE (%)
Coconut oil	5.40
Sucrose	10.00
Erythritol	4.00
Glucose syrup, 80% solids	2.00
<b>Ekömul KREM 538 MGI</b>	<b>0.55</b>
<b>Ekölite VITA Protein Pea 85</b>	<b>1.00</b>
<b>Ekölite VITA Fibre Inulin 90</b>	<b>4.00</b>
Salt	0.10
Disodium phosphate	0.20
Freeze-dried soluble coffee	1.50
Cocoa powder	0.50
Water	15.95
Unsweetened oat milk	55.00
<b>Total</b>	<b>100.00</b>
Total Fat	6.07
Total Protein	1.51
Total Fibre	3.93
Total Solid	36.88
Relative Sweetness	15.71
Freezing Point Depression Factor	25.70
Overrun	70%

## PRODUCTS

**Ekömul KREM 538 MGI**  
Dosage: 0.55%

**Ekölite VITA Protein Pea 85**  
Dosage: 1.00%

**Ekölite VITA Fibre Inulin 90**  
Dosage: 4.00%

## FUNCTIONAL BENEFIT

- Imparts creamy mouthfeel
  - Imparts clean eating properties
  - Imparts good melting resistance
- Provides excellent shape retention

## PROCEDURE

1. Mix all ingredients at 45 - 55°C for 15 minutes.
2. Transfer into HTST system.
3. Heat to 75°C at first stage heating.
4. Homogenise at 75°C at 190 bar (160/30 bar).
5. Pasteurise (second stage heating) at 84°C for 30 seconds.
6. Cool to 5°C.
7. Age at 4°C overnight.
8. Freeze with 70% overrun, outlet temperature of ice cream at -5°C.
9. Harden at -40°C for 45 minutes.
10. Transfer into freezer for storage.

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## Nutrition Facts

Serving Size: 1/2 cup

**Serving Per Container: 4**  
**Per 100g:**

<b>Calories (kcal)</b>	<b>130</b>
<b>Total Fat (g)</b>	<b>6.0</b>
<b>Total Carbohydrate(g)</b>	<b>20.2</b>
Dietary Fibre (g)	3.9
Sugars (g)	10.0
Sugar Alcohol (g)	4.0
<b>Total Protein (g)</b>	<b>1.5</b>