

PEANUT BUTTER SPREAD

PRODUCT

Ekölite KRY5 05 R G3M
Dosage: 2.0%

FORMULATION

INGREDIENTS	DOSAGE (%)
Peanuts	80.0
Vegetable Oil	9.0
Icing Sugar	8.0
Salt	1.0
Ekölite KRY5 05 R G3M	2.0

PROCEDURE

1. Roast peanuts at 150°C for approximately 50 minutes or until the peanuts turn medium brown.
2. Using a Thermomix, set temperature to 80°C and place all the ingredients into the mixer.
3. Grind the ingredients until a smooth mixture is obtained.
4. Using a Silverson mixer, add the melted **Ekölite KRY5 05 R G3M** and mix at speed 7000 rpm for 5 minutes.
5. Remove from the mixer and texturize over cold water bath.
6. Cool the mixture to about 40°C and fill into containers immediately.

* Please note that the filling temperature should be low enough and yet fillable.

FUNCTIONAL BENEFIT

- Controlling oil separation

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.

