

# Jungbunzlauer

*From nature to ingredients®*

## Non-dairy coffee creamer

with TayaGel® HA



Ingredients	Supplier	Quantity	
1 Water		76.122 %	761.22 g
2 Almond paste	JOI	3.000 %	30.00 g
3 Almond oil	BETTER BODY FOODS	2.800 %	28.00 g
4 Sunflower Lecithin (Alcolec H20)	American Lecithin Company	0.750 %	7.50 g
5 Sugar		15.000 %	150.00 g
<b>6 TayaGel® HA</b>	<b>Jungbunzlauer</b>	0.028 %	0.28 g
<b>7 Potassium Citrate F6001</b>	<b>Jungbunzlauer</b>	0.800 %	8.00 g
<b>8 Calcium Citrate M1098</b>	<b>Jungbunzlauer</b>	0.900 %	9.00 g
<b>9 Potassium Lactate 60 %</b>	<b>Jungbunzlauer</b>	0.500 %	5.00 g
<b>10 sub4salt® sea salt</b>	<b>Jungbunzlauer</b>	0.100 %	1.00 g
Total		100 %	1000 g

## Directions

- 1 Add water, almond paste, lecithin and oil to the thermomix
- 2 Set thermomix to 85 °C (176 °F) and mix on speed 4 for 3 min
- 3 Reduce to speed 2.5
- 4 Mix sugar, erythritol and gum together and add to almond prep as soon as the temperature reaches 85 °C (176 °F) and mix for 5 min
- 5 Add salt and minerals and mix for 2 min
- 6 Homogenise (16k RPMs for 3 min - IKA T25)
- 7 Cool down to 20 °C (68 °F) whilst stirring
- 8 Adjust pH with 10 % NaOH (7.2-7.5)
- 9 Pasteurise at 90 °C (194 °F) for 4 min
- 10 Fill the bottles and refrigerate

Shake well for best taste



## Nutrition Information

	Per 100 ml	Per serving (15 ml)
Calories	107.80 kcal	16.20 kcal
Total Fat	4.50 g	0.70 g
of which saturated	0.40 g	0.10 g
of which trans fat	0 g	0 g
Cholesterol	0 mg	0 mg
Sodium	32.1 mg	4.8 mg
Total Carbohydrates	16.70 g	2.40 g
Dietary fiber	0.40 g	0.10 g
Total sugar	15.00 g	2.30 g
Included added sugar	15.00 g	2.30 g
Protein	0.60 g	0.10 g
Calcium	203.7 mg	30.6 mg
Potassium	422.0 mg	63.3 mg

Warning: contains tree nuts

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The information contained herein is meant to demonstrate how our products can be used. This formulation has been subjected to limited stability tests and has been shown to perform well. The given data are suggestions without any guarantee aimed to support customers' development.