Jungbunzlauer

From nature to ingredients®

Plant-based caviar direct

with Calcium Lactate Gluconate,
Xanthan Gum and sub4salt®

	Drip solution: Ingredients	Supplier	Quantity	
1	Water		90.15 %	180.30 g
2	Nori sheets	Daechun Choi's 1	2.80 %	5.60 g
3	**Trisodium Citrate**	**Jungbunzlauer**	0.75 %	1.50 g
4	Sodium Alginate	Modernist Pantry	0.60 %	1.20 g
5	Sodium Benzoate		0.10 %	0.20 g
6	Potassium Sorbate		0.10 %	0.20 g
7	**Xanthan Gum FN-ST**	**Jungbunzlauer**	0.05 %	0.10 g
8	**sub4salt®**	**Jungbunzlauer**	1.10 %	2.20 g
9	Soy sauce		0.75 %	1.50 g
10	**Citric Acid Anhydrous**	**Jungbunzlauer**	1.00 %	2.00 g
11	Charcoal powder		0.10 %	0.20 g
12	Nori powder	Daechun Choi's 1	2.50 %	5.00 g
	Total		100.00 %	200.00 g

	Calcium bath: Ingredients	Supplier	Quantity	
13	Water		90.54 %	452.70 g
14	**Calcium Lacate Gluconate**	**Jungbunzlauer**	9.00 %	45.00 g
15	Sodium Benzoate		0.08 %	0.40 g
16	Potassium Sorbate		0.08 %	0.40 g
17	**Citric Acid Anhydrous**	**Jungbunzlauer**	0.30 %	1.50 g
	Total		100.00 %	500.00 g

	Low sodium brine: Ingredients	Supplier	Quantity	
18	Water		96.41 %	964.10 g
19	Sodium Benzoate		0.08 %	0.80 g
20	Potassium Sorbate		0.08 %	0.80 g
21	**sub4salt®**	**Jungbunzlauer**	3.30 %	33.00 g
22	**Citric Acid Anhydrous**	**Jungbunzlauer**	0.13 %	1.30 g
	Total		100.00 %	1000.00 g

Directions

Alginate dripping solution preparation

1 Bring water to 85 °C (185 °F) and place nori sheets in water for 60 min, after steeping, discard nori sheets
2 Dissolve trisodium citrate in nori stock, add sodium benzoate and potassium sorbate
3 Create a vortex and slowly add the alginate until fully dissolved, bring down stirring speed to avoid creating bubbles, stir for 30 min to de-gas (eliminate bubbles) from the alginate solution
4 Disperse xanthan gum in sub4salt® and citric acid
5 Add soy sauce to alginate-nori dripping solution
6 Disperse xanthan gum-sub4salt®-citric acid powders into alginate-nori dripping solution, create vortex without making too much foam
7 Add charcoal powder and nori powder
8 De-gas the alginate-nori solution at low stirring for 30 min

Calcium bath preparation

9 Disperse calcium lactate gluconate in water by slowly adding it to the vortex
10 Add sodium benzoate and potassium sorbate to calcium bath and dissolve
11 Add citric acid to calcium bath to finish the gelling bath

Brine preparation

12 Add sodium benzoate, potassium sorbate and sub4salt® to water, stir until fully dissolved
13 Add citric acid and stir until dissolved

Spherification

14 Set dripping caviar maker, fill dripping cavities with alginate-nori solution and drip slowly at a height of about 10 cm from the surface of calcium bath
15 Let spheres gel for 3 min, remove from bath, clean with drinking water and place for storage in low sodium brine

Nutrition Information – Drained Product

	per 100 g (EU*)	per serving (15 g) (US**)
Energy / Calories	81 kJ / 19 kcal	5 kcal
Fat	0 g	0 g
of which saturated	0 g	0 g
Carbohydrates	0 g	0 g
of which sugars	0 g	0 g
Fibre	2.5 g	0 g
Protein	2.2 g	0 g
Sodium	600 mg	90 mg
Calcium	1 mg	0 mg
Potassium	327 mg	49 mg
Cholesterol	0 mg	0 mg

Nutrition Claims

- Plant based**
- Reduced sodium*/**
- No cholesterol**

* Regulation (EC) No. 1924/2006
** FDA - Code of Federal Regulations 21 CFR 101.60

Please note that the product designation of vegan end products might be subject to regulatory limitations (e.g. Regulation (EC) No. 1308/2013, FDA guidance) and needs critical evaluation. The title of this recipe card should not be used as a reference.

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