

Jungbunzlauer

From nature to ingredients®



Plant-based caviar reverse

with Calcium Lactate Gluconate,
Xanthan Gum and sub4salt®

Drip solution: Ingredients		Supplier	Quantity	
1	Water		85.85 %	171.69 g
2	Nori sheets	Daechun Choi's 1	2.65 %	5.31 g
3	Sodium Benzoate		0.10 %	0.20 g
4	Potassium Sorbate		0.10 %	0.20 g
5	Calcium Lactate Gluconate	Jungbunzlauer	4.50 %	9.00 g
6	Citric Acid Anhydrous	Jungbunzlauer	0.40 %	0.80 g
7	sub4salt®	Jungbunzlauer	1.50 %	3.00 g
8	Soy sauce		1.00 %	2.00 g
9	Xanthan Gum FN-ST	Jungbunzlauer	0.25 %	0.50 g
10	Kelp powder	Micro Ingredients	3.50 %	7.00 g
11	Charcoal powder		0.15 %	0.30 g
	Total		100 %	200 g

Alginate bath: Ingredients		Supplier	Quantity	
12	Water		99.10 %	495.50 g
13	Trisodium Citrate	Jungbunzlauer	0.30 %	1.50 g
14	Sodium Alginate	Modernist Pantry	0.60 %	3.00 g
	Total		100 %	500 g

Low sodium brine: Ingredients		Supplier	Quantity	
15	Water		96.41 %	964.10 g
16	Sodium Benzoate		0.08 %	0.80 g
17	Potassium Sorbate		0.08 %	0.80 g
18	sub4salt®	Jungbunzlauer	3.30 %	33.00 g
19	Citric Acid Anhydrous	Jungbunzlauer	0.13 %	1.30 g
	Total		100 %	1000 g

Directions

Drip 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 sodium benzoate, potassium sorbate, and calcium lactate gluconate in nori stock, then add citric acid, sub4salt® and soy sauce
- 3 Create a vortex and slowly add the xanthan gum until fully dissolved, bring down stirring speed to avoid creating bubbles, stir for 30 min to de-gas (eliminate bubbles) the xanthan gum solution
- 4 Add charcoal powder and kelp powder
- 5 De-gas the calcium xanthan gum-nori solution at low stirring for 30 min

Alginate bath preparation

- 6 Disperse trisodium citrate in water
- 7 Create a vortex and slowly add the sodium alginate, stir until the alginate fully hydrates
- 8 De-gas alginate bath by slowly mixing the solution for 30 min

Brine preparation

- 9 Add sodium benzoate, potassium sorbate and sub4salt® to water, stir until fully dissolved
- 10 Add citric acid and stir until dissolved

Spherification

- 11 Set dripping caviar maker, fill dripping cavities with calcium-xanthan gum-nori solution and drip slowly at a height of about 10 cm from the surface of alginate bath
- 12 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	108 kJ / 26 kcal	10 kcal
Fat	0 g	0 g
of which saturated	0.2 g	0 g
Carbohydrates	1.3 g	0 g
of which sugars	0 g	0 g
Fibre	0.8 g	0 g
Protein	0.5 g	0 g
Sodium	811 mg	122 mg
Calcium	760 mg	114 mg
Potassium	179 mg	27 mg
Cholesterol	0 mg	0 mg

Nutrition Claims

- Plant based**
- Reduced sodium*/**
- High calcium*
- 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.



Headquarters **Jungbunzlauer Suisse AG** · CH-4002 Basel · Switzerland · Phone +41-61-2955 100

For further information please contact: headquarters@jungbunzlauer.com

www.jungbunzlauer.com

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.