

Sodium reduced chicken nuggets tempura batter

optimised with Xanthan Gum, sub4salt®
and Glucono-delta-Lactone



Ingredients	Supplier	Quantity	
1 Wheat Flour Type 405	Real Tip	47.20 %	472.00 g
2 Corn Flour	Baktat	27.20 %	272.00 g
3 Corn Starch	Real Quality	5.00 %	50.00 g
4 Xanthan Gum FN	Jungbunzlauer	1.00 %	10.00 g
5 sub4salt® N1000	Jungbunzlauer	5.00 %	50.00 g
6 Black Pepper powder	Ostmann	1.25 %	12.50 g
7 Onion powder	Ostmann	1.25 %	12.50 g
8 Garlic powder	Ostmann	1.25 %	12.50 g
9 Red Pepper powder	Ostmann	1.25 %	12.50 g
10 Sodium Bicarbonate		3.00 %	30.00 g
11 Glucono-delta-Lactone (fine granular)	Jungbunzlauer	6.60 %	66.00 g
Total		100 %	1000 g

Jungbunzlauer

*From nature
to ingredients®*

Directions

- 1 Dry blend all ingredients
- 2 Add cold water
- 3 Mix in dry blend and stir for 1 min

Nutrition Information

	per 100 g dry blend
Energy	1336 kJ / 319.3 kcal
Protein	7.1 g
Carbohydrates	61.9 g
Fat	1.1 g
Sodium	2.11 g

Per 100 g chicken nuggets: 0.31 g sodium

Calculated with:

15 g chicken breast per Chicken Nugget

5 % wheat starch

25 % tempura batter

[Dilution of batter (dry blend: water) 1:1,3]

Nutrition Claims

Fat reduced*

Sodium reduced

No added phosphates



* finished product (chicken nuggets)

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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.