



Cocoa wheat based drink with Meripro® High protein



Method

Disperse well the wheat protein Meripro® in water. Then add the other powders and heat to 75°C (water phase). In parallel, blend oil and lecithin (fat phase), and heat to 70°C. Emulsify the oil phase into the water phase. Apply the homogenisation and the heat treatment: 100/20 bars, 135°C for 15 seconds. Cool down and fill aseptically.

Recipe

Ingredients	% by weight
Water	86.6
Chocolate powder (sugar, strongly defatted cocoa, salt, flavour)	8.0
Meripro® 500 soluble wheat protein	3.8
Colza oil	1.4
Xanthan gum <i>CP Kelco, Arnaud-Azelis</i>	0.2
Soy Lecithin	0.07
Natural flavouring	0.003

Meripro® 500

- » Hydrolysed wheat protein
- » Highly soluble
- » Highly digestible

An indulgent and nutritious beverage :

- » "High protein" labelling
- » Allowed generic health claims:
"Proteins contribute to the maintenance of bone"
"Proteins contribute to the growth or maintenance of muscle mass"
In accordance with the legislation in force in the European Union

Nutrition facts

	/100 mL
Energy (kJ / kcal)	272 / 65
Protein (g)	3.8
Energy coming from protein (%)	23.7
Carbohydrate (g) of which - sugars (g)	7.9 7.6
Fat (g) of which - saturates (g)	2.0 0.13
Fibre (g)	0.04
Sodium (mg)	6

Characteristics

Dry Substance (%)	13.7
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