

Application Recipe

Keto Chia Chocolate Muffin



Key benefit

Keto friendly muffin (No sugar added)

Keto Chia Chocolate Muffin

Ingredients	(%)	Batch weight (g)
Egg	35.00	175.00
Oil	14.00	70.00
Isomalt GS – Beneo Palatinit	13.70	68.50
Xia Powder 435 W LM - Benexia	10.90	54.50
Almond flour	10.50	52.50
Dark chocolate chips 70%	9.50	47.50
Cocoa powder	3.50	17.50
Baking powder	1.4	7.00
Vanilla flavour – Flavor Inn	0.7	3.50
Salt	0.25	1.25
Chocolate flavour code – Flavor Inn	0.50	2.50
Eurovanillin Chocolate flavour - Borregaard	0.05	0.25
Total	100.00	500

Disclaimer: All information described in this document is intended for informational purpose only. The user of the products mentioned is solely responsible to evaluate and verify its suitability in their end application. Furthermore, the compliance to regulatory or legislative requirements of the country in which the end products are offered for sale must be taken into consideration. MYS0123001

Procedure

1. In a mixing bowl, combine the dry ingredients except sugar/ Isomalt.
2. Whisk egg and sugar/Isomalt together until it dissolves.
3. Add oil to the mixture, stir until combined.
4. Fold in the dry ingredients until combined. Do not over mix.
5. Stir in the chocolate chips for about 10 seconds.
6. Bake the muffins for 20 minutes in the oven on 175 - 180°C.

Featured ingredients

Beneo Isomalt GS

Nutritional Benefits of Isomalt

Reduce calories (Half the calories of sugar)

Tooth-friendly

Low GI

Low digestible carbohydrates

Technical benefits of Isomalt

As a Bulk sweetener, takes over the texturizing role of sugar

Sucrose-like natural sweetness without any aftertaste

Tends to mask the bitter aftertaste of some intense sweeteners

Enhancing fine and subtle flavours with pleasant sweetness

Naturally derived from sugar beet

Low hygroscopicity

High process stable

Benexia Xia powder 435 W LM

Nutritional Benefits of Xia powder

High in dietary fiber and protein

Clean labelling (non-GMO, 100% natural manufacturing process)

Fewer calories

Allergen free, gluten free

Low GI

Keto friendly

Technical benefits of Xia powder

Improve "whole grain appearance"

High water absorption and capacity, along with high water retention

Great to bind ingredients

Great texturizer and amazing marble dough formation

Delivers excellent crumb characteristics

Light neutral flavor, ideal for the flavouring process

Long-lasting freshness and shelf life

FIC Vanilla flavour and Chocolate flavour

Technical benefits of flavour

Boosts the flavour profile

Featured Ingredients

- Beneo Isomalt GS
- Benexia Xia Powder 435 W LM
- FIC Vanilla flavour
- FIC Chocolate flavour
- Borregaard Eurovanillin Chocolate flavour

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Borregaard Eurovanillin Chocolate

Technical benefits of Eurovanillin

Masking off flavour such as bitterness, fishy etc.

Balancing the bitter profile

Promote the creaminess, freshness

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