

Application Recipe

Almond Chocolate Dip

An almond chocolate dip that combines the nutty goodness of almonds with the rich flavour of dark chocolate.



Featured Ingredients

- Beneo Orafti® HSI
- Palsgaard® OilBinder 01
- Ingebio Dark Chocolate Flavour

Key Benefits

High fiber

INGREDIENTS	TEST RECIPE (%)
Almond slice	58.00
<i>Orafti® HSI - BENEEO</i>	<i>28.50</i>
Cocoa powder	5.40
Sugar alcohol	5.40
Liquid oil	1.60
<i>Palsgaard® OilBinder 01 - Palsgaard</i>	<i>0.85</i>
<i>Dark chocolate flavour - Ingebio</i>	<i>0.25</i>
TOTAL	100.00

Procedure

1. Preheat oven 150-160 C.
2. Spread almond slice on baking sheet and bake for 7 min, take the almonds out of the oven, stir, then put them back.
3. Cook the almonds for another 5 min or until they are golden-brown.
4. Blend warm up roasted almond and Palsgaard® OilBinder 01 at speed 8 for 3 min by thermomix and set temperature at 70 C speed 6 for 2 min.
5. Add cocoa powder, flavour, sugar alcohol, Orafti®HSI, oil and blend at temperature at 70 C speed 6 for 3 min, continue with speed 9 for 30 sec until become smooth paste.

Featured Ingredients

Beneo Orafiti® HSI

Nutritional Benefits

- *Source of dietary fiber*
- *Increase intestinal bifidobacterial*
- *Prebiotic*
- *Clean label*
- *Promote healthy weight management*
- *Promote intestinal function*
- *Promote healthy gastrointestinal tract*
- *Promote healthy digestive system*
- *Aid in digestion*

Technical Benefits

- *High Solubility*
- *Promote fat-like mouthfeel*
- *Aid in sugar replacement*

Palsgaard® OilBinder 01

Nutritional Benefits

- *100% vegetable-based products*
- *No trans fats*
- *Non-GMO*

Technical Benefits

- *Prevents oil from migrating to the surface and sedimentation of particles during storage*
- *No waxy mouthfeel*
- *Balances products with smooth, creamy textures and stable*
- *Heat resistance*

Ingrebio Dark Chocolate Flavour

Technical Benefits

- *Enhances flavour in finished product*

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Nutritional Information (Estimated calculation)

Nutrition Facts		
Portion Size	15 g	
Amount Per Portion		
Calories	67	
% Daily Value *		
Total Fat	4.7 g	7 %
Saturated Fat	0.4 g	2 %
Cholesterol	0 mg	0 %
Sodium	5 mg	0 %
Total Carbohydrate	7.4 g	2 %
Dietary Fibre	5.1 g	20 %
Sugar	0.9 g	
Protein	2 g	4 %
Vitamin D	0 mcg	0 %
Calcium	31 mg	4 %
Iron	0.6 mg	4 %
Potassium	63 mg	2 %
*Percent Thai Recommended Daily Intake for population over 6 years of age are based on 2,000 kcal diet.		

Possible Claims

- High Fibre