

Collagen chocolate bar

Ingredients used

OmniCol™ 120

Recipe suggestion

In this chocolate bar, OmniCol™ 120 provides a very high content of protein to the recipe. The OmniCol™ 120 is ideal for food and nutrition applications and contains essential amino acids found in beef.

Ingredients	Amount
OmniCol™ 120	30.00
Binder	18.00
White chocolate	12.00
Coconut powder	9.00
Glycerin	3.50
Chocolate for coating	23.5
Water	4.00
Total recipe	100.00 %

Nutrition facts:	per 100 g:
Energy	1853.0 kJ/443.3 kcal
Fat	18.87
Carbohydrate	36.72
Protein	31.62
Fiber	2.86
Salt	0.0

Production procedure

1. Scale the ingredients.
2. Add Omnicol™ 120 and coconut powder to the mixer and mix.
3. Add the other ingredients, except the chocolates.
4. Heat the white chocolate and add to the mixer.
5. Add the binder and mix.
6. Heat to 50°C and form the bars into 55gr. molds.
7. Cool.
8. Heat the chocolate for coating.
9. Dip the bars into chocolate and let rest on baking paper.
10. Cool overnight.

Binder:

Sugar: 52.5%

Syrup: 31.1%

Water: 16.5%

Mix the binder ingredients in a pot and heat to 112°C while stirring. Leave it to cool a bit then ready to use.