


CHOCOLATE PROTEIN BAR



**Formulate soft and yummy protein bar
with our calcium caseinate**



RECIPE

INGREDIENTS	%
Calcium caseinate 	25,82
Chocolate coating	15,00
Glucose syrop	24,65
Polydextrose	14,37
Isolated Soy Protein	7,10
Humectant (glycerine)	5,10
Vegetable oil	4,59
Cacao powder	3,00
Emulsifier (soy lecithin)	0,20
Salt	0,17
Flavors	<i>Quantum satis</i>



IMPLEMENTATION

- Mix together all the powders
- Mix together all the liquids and warm up until 60-70°C
- Mix the powders and the liquids until to obtain a homogeneous dough
- Smooth the dough and place in the fridge
- Cut in bars and coat with chocolate coating



BENEFITS

- High protein content: 15 g per bar
- Soft and smooth texture
- High quality protein blend
- Source of calcium
- Low in lactose



NUTRITIONAL VALUES

	PER 100 G	PER 50G PORTION
Energy	355 Kcal / 1491 KJ	180 Kcal / 754 KJ
Total fat (g)	11	5,5
of saturated fat (g)	6,0	3,0
Total carbohydrates (g)	27	14
of sugars (g)	15	7,3
Polyols (g)	5,1	2,6
Fibers (g)	0,8	0,4
Proteins (g)	30	15
Calcium (mg)	361	181

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