



CONTACT Evelyn Klinger, OQEMA AG, Application Development Lab – Food & Nutrition,
Otto-Hahn-Strasse 1-3, 50997 Köln-Germany. Tel: +4915144021825, evelyn.klinger@oqema.com

Sugar reduced Chocolate-Hazelnut Spread

CATEGORY SPREADS
NUTRI SCORE B (GREEN)

INGREDIENTS

Phase	Ingredient	Function	Weight (%)
A	Oat milk	Solven for water soluble ingredients	27
	Erythrite	Sugar substitute	23
	Xanthan gum	Stabilizer by increasing viscosity	0.04
	Vanilla extract	Flavor	0.2
B	Sunflower oil	Creamy texture	18.9
	Soy lecithin	Emulsifier	1.24
	Cocoa powder	Flavor	9.2
	Hazelnut paste	Creamy texture & taste	20.5



METHOD

- A Mix all ingredients at 50 °C for 10 minutes
- B Add soy lecithin to sunflower oil at 50 °C for 10 minutes. Then add cocoa powder and hazelnut spread. Emulsification: slowly add phase A to phase B during high shear homogenization

NUTRITION FACTS (100 g)

Energy	1608 kJ / 384 kcal
	36 g
Fat	4 g
of which saturates	27 g
Carbohydrates	5.6 g
of which sugars	18.9 g
of which polyols	4.9 g
Dietary Fiber	5.2 g
Protein	< 0.5 g
Salt	

HIGHLIGHTS

- Sugar reduced according to Regulation (EC) No 1924/2006, more than 80% less sugar than commercially available chocolate spreads
- Without palm fat
- Plant-based
- Source of fiber according to Regulation (EC) No 1924/2006

Disclaimer:

All information and recommendations provided by OQEMA are given in good faith and are provided voluntarily without any legal obligation. This applies to any information provided in the course of developing a frame formulation as well as for any other information/recommendation given throughout the formulation and production process as well as to any kind of manufacturing support. OQEMA shall not be liable with regard to the above described information/recommendations. This does not apply to liability for intent and/or malice. It is the customer's own responsibility to examine and to ensure that the guideline formulation and/or prototype is/are suitable, stable, safe, and fit for large scale production. OQEMA shall not be liable for any information/recommendation provided, in particular with regard to the creation of the formulation as well as its suitability, stability and safety for large scale production. No kind of guarantee or warranty is given. Please note that any change of a key ingredient in the formulation might affect the quality and stability of the formulation significantly.