



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

Gelatin-free Panna Cotta

CATEGORY DAIRY & EGG

NUTRI SCORE D (ORANGE)

INGREDIENTS

Phase	Ingredient	Function	Weight (%)
A	Double Cream	Creaminess & flavor carrier	42,5
	Milk	Solvent, enhances gel formation of carrageenan	42,5
B	Sugar	Sweetness	14,5
	Carrageenan (contains sodium chloride)	Gel formation & stabilization	0,3
	Vanilla Flavor	Flavor	0,2



METHOD

- A Mix Phase A in a pan or Thermomix.
Mix Phase B and add to Phase A while continuous stirring.
- B Heat (T=90°C) while stirring for 10 min.
Pour in desired moulds and let cool at T=4°C for 3 hours.

NUTRITION FACTS (100 g)

Energy	910 kJ/ 217 kcal
Fat	15.1 g
of which saturates	9.6 g
Carbohydrates	17.9 g
of which sugars	17.9 g
Protein	2.5 g
Salt	0.09 g

HIGHLIGHTS

- Gelatin-free
- Vegetarian friendly dessert
- Smooth and creamy texture

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.