



# Blueberry muffins

Bakery quality, food service efficiency!

Bursting with blueberry flavor, these muffins are made with reconstructed blueberries and enhanced with flavors for an irresistible taste in every bite. Perfect for on-the-go snacking or a sweet treat anytime!



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Bakery quality, food service efficiency!

## Key taste tools and ingredient solutions

|                                   |  |
|-----------------------------------|--|
| <b>Natural flavor (Blueberry)</b> | Optimizes fruity flavor expression of reconstructed blueberry pieces   |
| <b>Natural flavor (VANILIFT®)</b> | Provides a pleasant vanilla note in a natural and cost-effective way. Can also be used as partial vanillin replacement tool. |
| <b>Natural flavor (TasteGEM®)</b> | Is a unique high-performance technology that premiumizes taste and optimizes taste and palatability                          |
| <b>Gellaneer® WJ</b>              | Ensures nicely firm blueberry pieces and prevents bleeding of color from fruit into surrounding batter                       |
| <b>Beta-Carotene 3% CWS/M</b>     | Provides attractive yellow tones   |
| <b>Solvira Citrus Fibre SM100</b> | Improves the mouthfeel of the cake   |
| <b>Rapidase® PEP</b>              | Ensures nicely firm blueberry pieces and prevents bleeding of color from fruit into surrounding batter                       |
| <b>CakeZyme® Supreme</b>          | Improves softness and moistness and enables emulsifier replacement   |

## Recipe

### Reconstructed blueberry pieces

**Natural flavor (Blueberry)**

**Natural flavor (TasteGEM®)**

**Rapidase® PEP**

**Gellaneer® WJ**

Blueberry puree

Sucrose

Calcium chloride

Potassium sorbate

### Blueberry muffin

**Natural flavor (Blueberry and VANILIFT®)**

**CakeZyme® Supreme**

**Beta-carotene 3% CWS/M**

**Solvira Citrus Fibre SM100**

Wheat flour

Sucrose

Egg

Water

Skimmed milk powder

Baking powder

Salt

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