



High Protein Chocolate Pudding

Indulgent dessert
with satiating protein

Featured Products & Benefits

JOHA® HPP4

- Stabilises high protein amount
- Builds interaction between protein molecules, creating a strong network to improve texture and minimise or eliminate syneresis
- Helps cross linking between protein sources
- Good solubility in water

BEKAPLUS® Q3 B

- Delivers thick, smooth texture

High Protein Chocolate Pudding

Better-for-you indulgent dessert with satiating protein to keep you fuller longer. Intense chocolate taste, smooth creamy texture

Ingredients	total %
Skimmed Milk Powder	9,99
Micella Casein	8,49
Cream 10%	8,99
Cocoa Powder	1,80
Modified Starch E1422 (waxy maize)	2,60
BEKAPLUS® Q3 B	0,30
JOHA® HPP 4	0,10
Saccharin	0,08
Water, tap incl. Condensate	67,65
TOTAL	100%

Nutrition Facts	per 100 g
Fat	1,3
Protein	11
Carbohydrate	8,7
Total Sugar	5,9

* Theoretically calculated nutrition facts

Percentage in final product

Name of material	ICL - Product No.	Amount
BEKAPLUS® Q3 B	79877	0,30%
JOHA® HPP 4	77179	0,10%

Preparation Instructions

1. Add all ingredients into the preparation tank
2. Mix at 1500 rpm for 1 minute (the sharp knife mixing tool is recommended to help mixing)
3. Heat with direct steam injection at 1500 rpm to 85°C
4. Fill hot at T > 75°C
5. Once cool, store at +2°C to +6°C



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