

Health Bar with Golden Chlorella™

Featuring Golden Chlorella™, which is a Premium Plant Protein produced via a proprietary fermentation process to enhance the qualities of this nutrition-packed microalgae.

Products	Suppliers	% w/w
Rice Crisps	---	13.425
Raisin Paste	---	11.000
Corn Flakes	---	10.000
Golden Chlorella™	Alver	9.000
Fructose® SF75	Sensus	9.000
Coconut Flakes (Unsweetened)	---	9.000
Almonds (Raw Unsalted)	---	8.500
Organic Agave Syrup	Sensus	6.000
TransAdvantage P-115 Shortening	Cargill	6.000
Tapioca Syrup LMO-DE 43	Ciranda Organic Ingredients	5.800
Dried Coffee Cherry Pulp	Coffee Cherry Co.	4.500
Golden C Brown Sugar	C&H	4.400
Maltodextrin DE 10	Ciranda Organic Ingredients	1.400
Omya Cal® FG-4	Omya	0.975
Alcolect HL (Sunflower Lecithin)	American Lecithin Company	0.500
Water	---	0.200
Sea Salt	Redmond Real Salt	0.150
Toledo 10-12% Cocoa Powder	Natra	0.100
Natural Mixed Tocopherols 95%	Scoular	0.035
Stevia Reb-A 98	Layn Naturals	0.015

100.000

Nutrition Facts

Serving Size (33g)
1 servings per container

Amount Per Serving:

Calories 130

% Daily Value*

Total Fat 4g	5%
Saturated Fat 3g	15%
Trans Fat 0g	
Polyunsaturated Fat 0.2g	
Monounsaturated Fat 0.8g	
Cholesterol 0mg	0%
Total Carbohydrates 19g	7%
Dietary Fiber 4g	14%
Total Sugars 4g	
Includes 1g Added Sugars	2%
Sodium 80mg	3%
Protein 3g	6%
Vitamin D 0mcg	0%
Calcium 195mg	15%
Iron 0mg	0%
Potassium 0mg	0%

*Percent Daily Values are based on a 2,000 calorie diet.

Procedure:

1. Combine powders, except sugar & lecithin, and blend at medium speed with whisk attachment for 15 minutes.
2. In an aluminum pan combine raisin paste, Fructose® SF75, agave syrup, shortening, tapioca syrup, lecithin and sugar. While stirring heat mixture to 50°C and stir until there is a homogeneous paste.
3. Cool paste to 40°C then mix in water and tocopherols then add to powders and blend at low speed using standard KitchenAid mixing paddle until there is no visible loose powder or powder that appears dry.
4. Spread resulting mixture in an appropriate mold and press using an even 300 to 400 lb PSI.
5. Bake at 80°C for 20 minutes.



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