

Caramel Coated Extruded Puffs

Faba Bean Protein Concentrate 60% contains 60% protein that provides protein fortification and helps control expansion to produce differentiated textures

Ingredients	%
Corn Meal	62.50
Faba Bean Protein Concentrate 60%	27.00
Pea Fiber 80	10.00
Salt	0.50

Nutrition Facts	
Serving size	(30g)
Energy	140kcal
Fat	6g
of which saturates	4g
Cholesterol	15mg
Carbohydrate	19g
of which sugars	9g
Protein	2g
Dietary Fibre	1g
Sodium	70mg

Preparation :

1. Dry blend all ingredients.
2. Process well blended dries using twin-screw extruder with 6 barrels and 32 mm screw diameter using the following parameters:

Total Moisture (%)	Barrel Zone 1 (°C)	Barrel Zone 2 (°C)	Barrel Zone 3 (°C)	Barrel Zone 4 (°C)	Barrel Zone 5 (°C)	Barrel Zone 6 (°C)	Die Temp (°C)	Screw Speed (rpm)	Cutter Speed (rpm)
16.90	50	80	110	120	120	120	108	446	472

3. Bake in a 121°C/250°F oven for 45 minutes, stirring every 5-10 minutes
4. Remove from oven, spread on wax paper and cool
5. Spread out extruded puffs on a nonstick baking sheet
6. Pour caramel coating over extruded puffs and stir to coat the puffs with the caramel

