

Wheat Crackers

VALUE PROPOSITION: Protein enrichment with easy to use plant proteins

Faba Bean Protein Concentrate 60% is used in a formula to increase the protein content

Ultra-Crisp® CS is corn starch which provides expansion and a crunchy texture

Ingredients	%
Wheat Flour	30.00
Faba Bean Protein Concentrate 60%	25.20
Water	22.00
Shortening	8.60
Icing Sugar	4.90
Ultra-Crisp® CS	4.90
42 DE Glucose Syrup	1.20
Ammonium Bicarbonate	1.20
Salt	0.40
Monocalcium Phosphate	0.30
Baking Soda	0.20
Sunflower Lecithin	0.10
Vanilla Extract	1.00

Nutrition Facts	
Serving size	(100g)
Energy	653kcal / 1026kj
Fat	9.9g
of which saturates	3.6g
Carbohydrate	32.8g
of which sugars	6.1g
Protein	18.0g
Dietary Fibre	6.5g
Sodium	1.08g



Preparation :

1. Dissolve ammonium bicarbonate, salt, and sodium bicarbonate in a part of the water. Dissolve monocalciumphosphate in the rest of the water
2. Mix shortening, icing sugar, glucose syrup and lecithin in Hobart for 2 minutes; speed 1 (paddle attachment)
3. Add pre-blended flour and Ultra-Crisp® CS corn starch. Add salt solutions, mix for 2 minutes; speed 1 (dough hook)
4. Rest the covered dough for 30 minutes at room temperature
5. Laminate the dough in 32 layers and sheet it to a thickness of 0.8 mm
6. Cut out forms and sprinkle the surface with sea salt
7. Bake at 180°C in convection oven for 2 minutes or until the colour is golden brown. Dry at 70°C till a moisture content of 2-3%