

## APPLICATION GUIDELINE

### CLEAN LABEL CHOCOLATE DESSERT

**HELIA DCL19 to 22** is a range of functional blends. It contains the optimized levels of native starches, associated or not with fibers, specially designed to produce different textures and the desired stability. **HELIA DCL19 to 22** will help you to produce a smooth, shiny and clean label chocolate dessert.

#### RECIPE

Ingredients	%
Semi-skimmed milk	QS
Cream (30% Fat)	2.0
Sugar	10.0
Chocolate pellets	2.5
Cocoa Powder 22-24 Fat	2.5
Semi-skimmed milk powder	2.0
<b>HELIA DCL19 / 20 / 21 / 22</b>	<b>3.0 – 4.5</b>

#### FUNTIONAL BLENDS

HELIA	Dosage	Ingredients
<b>DCL19</b>	3.0% -4.5 %	Starches Vegetal fiber
<b>DCL20</b>	3.0% -4.5 %	Starches Vegetal fiber
<b>DCL21</b>	3.0% -4.5%	Starches
<b>DCL22</b>	3.0% -4.5 %	Starches Vegetal fiber

#### PROCESS\*

1. Premix dry blend (HELIA DCL19 / 20 /21 /22) with all powders.
2. On the side, mix milk, cream and hot chocolate.
3. Add the premixed dry blend under shear to milk and cream (at ambient temperature).
4. Hydrate for 1 hour minimum
5. Homogenize at 130/20 bars – 70°C.
6. Sterilize the product: 30 sec at 130°C.
7. Cool down the product to 20°C.
8. Fill this preparation in cups
9. Storage at 4°C.

\*trials have been realized under OMVE process



Information given as a rough guide and without commitment of the company AGI.

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