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MATCHA CHAI TEA

TICALOID® PRO 181 AG & GUARNT® USA FLAVOR FREE 5000

%	INGREDIENTS
92.77	Water
3.64	Coconut Oil
1.00	Matcha Powder
0.61	MCT(medium chain triglycerides) Oil
0.61	Vitessence Pulse CT 3602 Faba Bean Protein Concentrate
0.61	Vitessence Pulse CT 1552 Pea Protein Concentrate
0.40	Ticaloid PRO 181 AG
0.26	Chai Spice Blend
0.07	Monk Fruit Concentrate
0.02	GuarNT USA Flavor Free 5000
0.01	Stevia
100.00	Total



PROCEDURE

- 1. Add Ticaloid PRO 181 AG and GuarNT USA Flavor Free 5000 to water; mix for 10 minutes.
- 2. Add protein concentrates: mix additional 15 minutes.
- 3. Add Matcha, sweeteners, spices and MCT oil; mix for additional 10 minutes.
- 4. Add coconut oil and heat batch to 54°C and add high shear for 5 minutes.
- 5. UHT process: preheat 65°C, Homogenize (140 bar 1st stage/30bar 2nd stage), final heat 140°C for 4 seconds.
- 6. Collect cold in a sterile hood into sterile bottles.

Nutritional Macro: per 330g/serving

Fat: 14 g Protein: 2 g Carbs: 5 g

Added sugar: 0 g

FORMULATION

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