GUIDELINE RECIPE

CHOCOLATE CHIP LOAF CAKE – XANTHAN GUM REPLACEMENT

with PromOat® from Lantmännen

- **Natural, clean label Oat Fibre/Oat Beta Glucan**
- **PromOat® can replace xanthan gum in certain applications to achieve a more appealing ingredient declaration**

Discourse surrounding *Ultra Processed Foods* has reignited interest in natural ingredients which give consumers more confidence in their products. The replacement of gums such as xanthan has become a trending focus area. Xanthan gum is used to thicken, prevent ingredients from separating and hold ingredients in suspension. In this loaf cake, PromOat® is used as a replacement to ensure that the chocolate chips are evenly dispersed throughout the process.

Recipe	Control	PromOat
Ingredients / Raw Materials	%	%
Wheat Flour	21.69	20.88
Chocolate Chips	20.74	20.74
White Sugar	17.28	17.28
Whole Milk	13.82	13.82
Butter Salted	13.25	13.25
Whole Liquid Egg	11.52	11.52
Vanilla Extract	0.92	0.92
Baking Powder	0.46	0.46
*Saltwell® ***	0.12	0.12
Xanthan Gum	0.20	
PromOat® Beta Glucan		1.01
TOTAL	100.00	100.00

Processing Steps:

1. Preheat oven to 180°C and line loaf tin
2. Mix flour, baking powder, Saltwell® and PromOat® together and set aside
3. Mix milk and vanilla together, set aside
4. Cream butter and sugar together
5. Slowly add egg to butter mixture
6. Add half of the flour mix
7. Then add the milk mixture
8. Then add the remaining flour
9. Stir until combined and then mix in chocolate chips
10. Pour batter into prepared tin
11. Bake for 35-45 minutes until golden and cooked through

Benefits and Characteristics:

PromOat® from Lantmännen is a high-concentration oat fibre extracted from Swedish wholegrain oats. In addition to thickening and stabilising, it can be used to support cholesterol and blood glucose levels.

It has been successfully used in this Loaf Cake recipe to replace xanthan gum. PromOat® thickens and binds the batter and prevents the chocolate chips from sinking to the bottom of the cake, *shown right.*

Application Photo:



Xanthan Gum - No Xanthan - PromOat®

Email: info@healy-group.com

This recipe is for development use only. Due to difference in materials and processing, we recommend testing in your own setting following consultation with our team.

V1.20250115
Checked By: RN/PJS / GFD
Jan 2025

GUIDELINE RECIPE

HEALY GROUP

Indicative Ingredient Declaration:

Ingredient Declaration - Control: Wheat Flour (**Wheat** Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Chocolate Chips (Sugar, Cocoa Butter, Full Cream **Milk** Powder, Cocoa Mass, Emulsifier (**Soya** Lecithins), Flavouring, **Milk** Solids 14% minimum, Cocoa Solids 25% minimum), Sugar, Whole **Milk**, Salted Butter (**Milk**), Whole **Egg**, Natural Vanilla Extract, Baking Powder (Diphosphate (E450), Potassium Hydrogen Carbonate (E501)), Stabiliser (Xanthan Gum (E415)), Sea Salt.

Ingredient Declaration - PromOat: Wheat Flour (**Wheat** Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Chocolate Chips (Sugar, Cocoa Butter, Full Cream **Milk** Powder, Cocoa Mass, Emulsifier (**Soya** Lecithins), Flavouring, **Milk** Solids 14% minimum, Cocoa Solids 25% minimum), Sugar, Whole **Milk**, Salted Butter (**Milk**), Whole **Egg**, Oat Fibre or Oat Beta Glucan, Natural Vanilla Extract, Baking Powder (Diphosphate (E450), Potassium Hydrogen Carbonate (E501)), Sea Salt.

Nutrition:

Nutritional Data: /100g (Calculated)	Control	**PromOat®**
Energy kJ	1,798	1,798
Energy k Cal	430	430
Fat	22.6	22.6
Of which saturates	16.9	16.9
Carbohydrates	51.5	51.2
Of which Sugar	30.9	30.9
Fibre	2.0	2.3
Protein	5.9	5.9
Sodium	0.271	0.271
Equivalent as Salt	0.695	0.695
UK HFSS Score	22	22

* 10% Bake Loss

NUTRI-SCORE A B C D E

Notes:

*** Also from Healy Group:*

Saltwell® – naturally reduced sodium sea salt – Salt or Sea Salt

Enquire with our team for more details.

Email: info@healy-group.com

This recipe is for development use only. Due to difference in materials and processing, we recommend testing in your own setting following consultation with our team.

V1.20250115
Checked By: RN/PJS / GFD
Jan 2025