GUIDELINE RECIPE

CHOCOLATE MUFFINS - 50% COCOA POWDER REDUCTION

with PrimaFi Cocoa

- **Cost reduction**
- **PrimaFi Cocoa is a micronized cocoa bean shell powder – upcycled ingredient**
- **Using PrimaFi Cocoa allows for the overall cocoa powder in the recipe to be reduced**

With rising cocoa prices and ongoing supply challenges, PrimaFi Cocoa presents a simple solution for food manufacturers. This natural, finely milled cocoa bean shell powder is a cost-effective alternative to cocoa powder as demonstrated in this recipe. We have replaced 50% of the cocoa powder in a chocolate muffin with PrimaFi Cocoa, maintaining rich flavour and quality while optimising costs.

Recipe	Control	PrimaFi Cocoa - 50% Reduction
Ingredients / Raw Materials	%	%
Self Raising Flour	21.44	21.44
Milk Semi Skimmed	19.06	19.06
White Sugar	16.68	16.68
Dark Chocolate Chips	14.30	14.30
Liquid Whole Egg	13.34	13.34
Salted Butter	9.53	9.53
Cocoa Powder	4.77	2.38
PrimaFi Cocoa		2.38
Baking Powder	0.46	0.46
Vanilla Extract	0.40	0.40
*Saltwell® * **	0.03	0.03
TOTAL	100.00	100.00

Processing Steps:

1. Cream the butter and sugar together in a bowl.
2. Whisk in the egg and skimmed milk.
3. Sift the self-raising flour, and baking powder slowly into the mixture whilst whisking.
4. Add the vanilla extract and Saltwell®, as well as the cocoa powder/ PrimaFi Cocoa into the bowl whilst continually whisking.
5. Stir the chocolate chips into the batter with a wooden spoon and decant into muffin cases.
6. Bake at 160°C degrees for 18 minutes.

Benefits and Characteristics:

PrimaFi Cocoa is produced from cocoa bean shells which are usually discarded, making it a sustainable ingredient. The shell is rich in fibre and has a rich and sweet flavour.

As a sustainable cocoa powder replacement from upcycled cocoa bean shells, PrimaFi Cocoa is approved as a food ingredient and can be labelled as 'Cocoa Fibre' or 'Dietary Cocoa Fibre'

Application Photo:



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.

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HEALY GROUP

Indicative Ingredient Declaration:

Ingredient Declaration - Control / Standard:

Wheat Flour (**Wheat** Flour, Calcium Carbonate, Iron, Niacin, Thiamin]), Raising Agents (Monocalcium Phosphate, Sodium Bicarbonate), Semi Skimmed **Milk**, White Sugar, Chocolate (Cocoa Mass, Sugar, Cocoa Butter, Fat Reduced Cocoa Powder, Emulsifier (**Soya** Lecithins), Cocoa Solids 50% minimum), Whole **Egg**, Salted Butter (**Milk**), Cocoa Powder, Baking Powder: (Diphosphate (E450), Potassium Hydrogen Carbonate (E501)), Natural Vanilla Extract, Sea Salt or Salt

Ingredient Declaration - PrimaFi Cocoa - 50% Reduction:

Wheat Flour (**Wheat** Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Raising Agents (Monocalcium Phosphate, Sodium Bicarbonate), Semi Skimmed **Milk**, White Sugar, Chocolate (Cocoa Mass, Sugar, Cocoa Butter, Fat Reduced Cocoa Powder, Emulsifier (**Soya** Lecithins), Cocoa Solids 50% minimum), Whole **Egg**, Salted Butter (**Milk**), Cocoa Powder, Cocoa Fibre, Baking Powder: (Diphosphate (E450), Potassium Hydrogen Carbonate (E501)), Natural Vanilla Extract, Sea Salt or Salt

*Allergens in **bold**

Nutrition:

*Nutritional Data: /100g (Calculated)**	Control	PrimaFi Cocoa - 50% Reduction
Energy kJ	1,570	1,564
Energy k Cal	374	373
Fat	17.8	17.3
Of which saturates	12.2	11.9
Carbohydrates	47.0	47.0
Of which Sugar	26.9	26.9
Fibre	2.0	3.5
Protein	6.5	6.5
Sodium	0.267	0.268
Equivalent as Salt	0.686	0.686
UK HFSS Score	19	18

*10% Bake Loss



Notes:

*** Also from The Healy Group:*

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

Enquire with our team for more details.

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