



BANANA SPLIT SOFT-BAKED PROTEIN BAR

SWE01425.003

Version: 3

Description: This protein bar packs 10g of plant-based protein from peas and nuts into a 55g serving. Bell's Banana Split flavor provides an indulgent complementary flavor profile with hints of bananas, chocolate, strawberry, ice cream, and nuts while Bell's Organic Sweetness Enhancer and Protein Bitterness Mask work to cover up astringent, cardboard off-notes and provide an upfront sweetness.

Formula	%
SYRUP, BROWN RICE	25.46
PEA PROTEIN, INGREDION, VITESSENCE PEA 100 HD	12.48
FLOUR, WHOLE WHEAT	11.56
VEGETABLE OIL	10.63
OATS, ROLLED, DRY	8.50
PEANUT BUTTER, CREAMY, NATURAL	7.49
CHOCOLATE, DARK CALLETS 54.5%, #811, BARRY CALLEBAUT	5.09
STRAWBERRY, DRIED SWEETENED	4.50
WATER	4.05
BANANA, DRIED, CHIPS	2.25
GLYCERIN	1.92
HONEY	1.56
BANANA SPLIT TYPE FLAVOR, NATURAL, 9.58317	0.74
CHICORY ROOT FIBER (INULIN), FRUCTULOSE SF75, SENSUS	0.72
EXTRACT, MALTED BARLEY	0.67
SWEETNESS ENHANCER TYPE FLAVOR SD, NATURAL (ORGANIC), 141.48551	0.60
FLAXSEED, GROUND	0.54
BAKING SODA	0.41
SALT	0.32
STARCH, CORN, NOVATION 4600, INGREDION	0.29
BITTERNESS MASK, NATURAL (PEA PROTEIN), 141.50778	0.20
LECITHIN, SUNFLOWER	0.02
Total	100.00

Procedure

1. Mix syrups, oil, water, liquid flavors and protein powder with mixer paddle attachment on low until a homogenous paste is formed.
2. Mix all dry ingredients except chocolate chips, banana chips, and dried strawberries.
3. Scrape side of mixer and mix in dry ingredients until just incorporated.
4. By hand fold in inclusions.
5. Press 1500 g into a half sheet tray with parchment.
6. Top with another parchment and press mix with another half sheet tray.
7. Bake with the dough still pressed between the two sheet tray at 275* F for about 30 minutes, rotating every 5 minutes.

This is a draft directional formulation and/or nutritional fact chart or ingredient statement which may not contain all listed ingredients and is not intended for use in the sale of the end finished product. Bell's lab tests flavors in applications to understand flavor performance. To make selection of the flavor easier for our customer, we present our flavors in the application of choice. Since the exact conditions under which our application information and products may be used are beyond our control, and flavor recommendations are made without warranty or guarantee, producers should perform their own test to determine suitability for their purposes. Bell shall not be liable for the production of the finished end product, the finished end product label or for any commercialization of the listed formulas.



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Nutrition Facts	
Serving Size (55g)	
Servings Per Container	
Amount Per Serving	
Calories 240	Calories from Fat 100
% Daily Value*	
Total Fat 11g	17%
Saturated Fat 2g	10%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 250mg	10%
Total Carbohydrate 26g	9%
Dietary Fiber 2g	8%
Sugars 9g	
Protein 10g	
Vitamin A 0%	• Vitamin C 0%
Calcium 2%	• Iron 15%
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:	
	Calories: 2,000 2,500
Total Fat	Less than 65g 80g
Saturated Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300mg
Sodium	Less than 2,400mg 2,400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g

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