



TANDOORI CURRY MUSHROOM CRISPS

SAV03125.003

Version: 1

Description: Tandoori Curry Flavored Shitake mushroom chips.

Roasted to perfection and freeze-dried in our state-of-the-art technology, our regionally flavored mushroom chips will have you coming back for more.

Formula	%
TANDOORI CURRY SEASONING BLEND, SAV03125.001	20.000
FREEZE DRIED SHITAKE MUSTHROOMS, SAV03125.002	80.000
Total	100.000

Procedure

Using canola oil in a spray bottle, toss mushrooms and seasoning blend together in a panner.
Vacuum seal with dessicant.

TANDOORI CURRY SEASONING BLEND, SAV03125.001

Formula	%
MALTODEXTRIN, 10DE	61.680
SALT, FLOUR	20.000
TANDOORI CURRY TYPE CONCENTRATE OS, NATURAL, 132.60350	4.000
FIRE ROASTED TYPE FLAVOR OS, NATURAL, 141.30490	0.320
SUGAR, BAKERS	6.000
GARLIC POWDER	2.000
CITRIC ACID	1.000
ONION POWDER	1.000
YEAST EXTRACT, HUM LS, DSM	1.000
BLACK PEPPER, 25/70 MESH	1.000
PAPRIKA, SMOKED, GROUND	1.600
CAYENNE, GROUND, 40,000	0.400
Total	100.000

Procedure

1. Plate OS flavors on matlodextrin and salt.
2. Add all other components into bowl and mix well.

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.



TANDOORI CURRY MUSHROOM CRISPS

SAV03125.003

Version: 1

FREEZE DRIED SHITAKE MUSHROOMS, SAV03125.002

Formula	%
SHITAKE MUSHROOMS (DRIED)	100.000
Total	100.000

Procedure

- 1) Soak for 30 to 60 min in freshly boiled water. Make sure they are fully submerged.
- 2) Remove from water and drain.
- 3) Wash by hand to remove residual dirt and gently blot dry with a paper towel
- 4) Cut stems off as close to cap as possible with kitchen shears
- 5) Place on lined sheet tray in 400°F oven, stem side up, low fan for 7 minutes. Remove tray, flip pieces, bake another 7 min.
- 6) Let pieces cool and place in freeze dryer default setting.
- 7) Once freeze-dried, vacuum seal in air tight bag with desiccant pack.

Mushrooms will hold for 2 months.

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.