



TV DINNER

Featuring Bell Flavors:

- **PEPPER, RED CHILI TYPE FLAVOR OS, NATURAL, 112.46087**
- **SOY SAUCE TYPE FLAVOR, NATURAL, 132.32152**
- **KIMCHI TYPE FLAVOR OS, NATURAL, 132.41478**
- **FRIED TYPE FLAVOR OS, NATURAL, 11.44928**



PRODUCT INFORMATION SHEET

Formula is for Experimental Purposes Only



TV DINNER SAV12625.022

Version: 1

Formula	%
KOREAN "UNFRIED" CHICKEN, SAV12625.009	33.333
UMAMI BOMB BUTTER, SAV12625.010	4.444
SPICY FIVE SPICE MASHED POTATOES, SAV12625.011	57.778
CHICKEN GRAVY, SAV12625.012	4.444
Total	100.000

Procedure

Warm components and plate in Bell tray. Serve with a smile.

KOREAN "UNFRIED" CHICKEN, SAV12625.009

Formula	%
CHICKEN WINGS (UNPUMPED)	86.093
ONION FRESH GRATED	2.621
GARLIC PASTE	0.355
PEPPER, RED CHILI TYPE FLAVOR OS, NATURAL, 112.46087	0.189
BLACK PEPPER, GROUND	0.036
SOY SAUCE TYPE FLAVOR, NATURAL, 132.32152	0.444
KIMCHI TYPE FLAVOR OS, NATURAL, 132.41478	0.267
FRIED TYPE FLAVOR OS, NATURAL, 11.44928	0.267
WATER	9.107
SALT	0.222
PHOSPHATE	0.400
Total	100.000

Procedure

Blend phosphate with water.
Add remaining ingredients to vacuum tumbler and tumble for 30 min at 20 PSI.
Remove and place on sheet pan with parchment paper.
Bake at 350F until internal temperature reaches 165F

UMAMI BOMB BUTTER, SAV12625.010

Formula	%
BUTTER, UNSALTED	96.360
SAVOREAST, DARK TYPE FLAVOR SPRAY DRY, NATURAL, 11.54783	0.428
UMAMI, RICH TYPE FLAVOR POWDER, NATURAL, 11.49543	0.857
SOY SAUCE (KIKKOMAN® TYPE) FLAVOR, NATURAL, 132.56238	0.857

Printed: Wednesday, May 7, 2025, 8:53:05 AM

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TV DINNER SAV12625.022

Version: 1

SALT, FLOUR	1.499
Total	100.000

Procedure

Mix all ingredients into softened butter. Blend well. Refrigerate immediately.

SPICY FIVE SPICE MASHED POTATOES, SAV12625.011

Formula	%
MASHED POTATOES, UNSEASONED	86.854
SICHUAN 5-SPICE TYPE FLAVOR POWDER, NATURAL, 118.32268	0.082
PEPPER, RED CHILI TYPE FLAVOR OS, NATURAL, 112.46087	0.008
BUTTER, UNSALTED, MELTED	12.594
SALT, KOSHER	0.420
BLACK PEPPER, GROUND	0.042
Total	100.000

Procedure

Combine all ingredients into a stand mixer with a whisk attachment.
Mix on medium until everything is incorporated, serve immediately.
Refrigerate any leftovers.

CHICKEN GRAVY, SAV12625.012

Formula	%
CHICKEN BROTH	84.674
CHICKEN FLAVOR, 235.56864	3.387
BLACK PEPPER, GROUND	0.254
GARLIC MINCED	1.355
SALT, FLOUR	1.693
SOY SAUCE (KIKKOMAN® TYPE) FLAVOR, NATURAL, 132.56238	0.847
CORN STARCH	2.710
WATER, COLD	5.080
Total	100.000

Procedure

Combine water and cornstarch into a slurry and set aside.
In a saucepot combine remaining ingredients and bring to a simmer.
Slowly add in the cornstarch slurry whisking constantly and bring to a boil.
Once boiling, reduce to a simmer and simmer for 10 min on Low.
Serve immediately and refrigerate any leftovers.

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“HOT ONES” GUMMIES

*Can you survive Bell's
Hot Ones challenge?*

Featuring Bell Flavors:



- MANGO FLAVOR WONF, NATURAL, 85.22991
- PEPPER, HABANERO FLAVOR WONF, NATURAL (HEATLESS), 112.35507
- HEATING AGENT TYPE FLAVOR OS NATURAL, 112.23711
- TINGLING TYPE FLAVOR SENSATE OS, NATURAL, 141.59299



- PEPPER, LEMONDROP TYPE FLAVOR, NATURAL, 112.55875
- CITRUS FLAVOR WONF OS, NATURAL, 101.36861
- HEATING AGENT TYPE FLAVOR OS NATURAL, 112.23711



- PINEAPPLE JALAPENO TYPE FLAVOR, NATURAL & ARTIFICIAL, 115.60060
- HEATING AGENT TYPE FLAVOR OS NATURAL, 112.23711

PRODUCT INFORMATION SHEET

Formula is for Experimental Purposes Only



MANGO HABANERO GUMMY

SWE11425.011

Version: 1

Formula	%
STABILIZED GUMMY BASE, SWE01022.004	97.150
MANGO FLAVOR WONF, NATURAL, 85.22991	0.150
PEPPER, HABANERO FLAVOR WONF, NATURAL (HEATLESS), 112.35507	0.600
CITRIC ACID (50% SOLUTION)	1.000
ACETIC ACID (7%)	0.500
HEATING AGENT TYPE FLAVOR OS NATURAL, 112.23711	0.300
TINGLING TYPE FLAVOR SENSATE OS, NATURAL, 141.59299	0.100
COLOR, FRUITMAX RED 107 WS OTERRA	0.200
Total	100.000

Procedure

1. Mix in color and flavor to the melted gummy base.
2. Deposit gummy base from above into starch molds. Let sit overnight
3. Remove from starch molds and let cure for 24-48 hours.
4. Coat with 0.05% of release agent.

STABILIZED GUMMY BASE, SWE01022.004

Formula	%
CORN SYRUP, 42 DE	34.370
SUGAR, WHITE, GRANULATED (A)	33.700
WATER (A)	10.640
WATER (B)	10.640
GELATIN 250 BLOOM, 8 MESH	6.000
CITRIC ACID (50% SOLUTION)	2.500
SUGAR, WHITE, GRANULATED (B)	1.770
PECTIN, CEAMPECTIN ESS 4420	0.380

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PRODUCT INFORMATION SHEET



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MANGO HABANERO GUMMY

SWE11425.011

Version: 1

Total

100.000

Procedure

1. Combine gelatin with cold water (B) and cover, set aside for 1 hour.
2. Combine pectin with Sugar (B) and disperse into cold water (A) under high shear.
3. Heat pectin slurry up to 180°F. Mixture should be completely dissolved and free of lumps.
4. Add corn syrup and sugar. Cook to 78°Brix measured on refractometer or 232°F.
5. Set mixture aside to cool to 200°F and hold. Melt gelatin in a hot water bath until completely dissolved, skim off any bubble or skin on top.
6. Stir gelatin into hot sugar mixture gently, minimizing incorporation of air.
7. Add flavor and color.
8. Add acid and deposit into molds with a preheated confectionery funnel, keeping mixture between 195 - 200°F.
9. If using starch, dust tops with starch and let mixture cure for 4 - 24 hours depending on desired firmness.
10. Remove from mold and polish with 0.05% of release agent or steam and sugar sand.

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LEMONDROP PEPPER CITRUS GUMMY

SWE11425.010

Version: 1

Formula	%
STABILIZED GUMMY BASE, SWE01022.004	97.300
PEPPER, LEMONDROP TYPE FLAVOR, NATURAL, 112.55875	0.600
CITRUS FLAVOR WONF OS, NATURAL, 101.36861	0.400
CITRIC ACID (50% SOLUTION)	1.000
ACETIC ACID (7%)	0.500
HEATING AGENT TYPE FLAVOR OS NATURAL, 112.23711	0.200
Total	100.000

Procedure

1. Mix in color and flavor to the melted gummy base.
2. Deposit gummy base from above into starch molds. Let sit overnight
3. Remove from starch molds and let cure for 24-48 hours.
4. Coat with 0.05% of release agent.

STABILIZED GUMMY BASE, SWE01022.004

Formula	%
CORN SYRUP, 42 DE	34.370
SUGAR, WHITE, GRANULATED (A)	33.700
WATER (A)	10.640
WATER (B)	10.640
GELATIN 250 BLOOM, 8 MESH	6.000
CITRIC ACID (50% SOLUTION)	2.500
SUGAR, WHITE, GRANULATED (B)	1.770
PECTIN, CEAMPECTIN ESS 4420	0.380
Total	100.000

Procedure

1. Combine gelatin with cold water (B) and cover, set aside for 1 hour.
2. Combine pectin with Sugar (B) and disperse into cold water (A) under high shear.
3. Heat pectin slurry up to 180°F. Mixture should be completely dissolved and free of lumps.
4. Add corn syrup and sugar. Cook to 78°Brix measured on refractometer or 232°F.
5. Set mixture aside to cool to 200°F and hold. Melt gelatin in a hot water bath until completely dissolved, skim off any bubble or skin on top.
6. Stir gelatin into hot sugar mixture gently, minimizing incorporation of air.
7. Add flavor and color.
8. Add acid and deposit into molds with a preheated confectionery funnel, keeping mixture between 195 - 200°F.
9. If using starch, dust tops with starch and let mixture cure for 4 - 24 hours depending on desired firmness.
10. Remove from mold and polish with 0.05% of release agent or steam and sugar sand.

PRODUCT INFORMATION SHEET

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PINEAPPLE JALAPENO GUMMY

SWE11425.008

Version: 1

Formula	%
STABILIZED GUMMY BASE, SWE01022.004	97.550
PINEAPPLE JALAPENO TYPE FLAVOR, NATURAL & ARTIFICIAL, 115.60060	0.500
CITRIC ACID (50% SOLUTION)	1.300
ACETIC ACID (7%)	0.500
HEATING AGENT TYPE FLAVOR OS NATURAL, 112.23711	0.030
COLOR, FRUITMAX YELLOW 1601 WS #717170, OTERRA	0.050
EDIBLE GLITTER DUST, CLASSIC GREEN GLITTER	0.070
Total	100.000

Procedure

1. Mix in color and flavor to the melted gummy base.
2. Deposit gummy base from above into starch molds. Let sit overnight
3. Remove from starch molds and let cure for 24-48 hours.
4. Coat with 0.05% of release agent.

STABILIZED GUMMY BASE, SWE01022.004

Formula	%
CORN SYRUP, 42 DE	34.370
SUGAR, WHITE, GRANULATED (A)	33.700
WATER (A)	10.640
WATER (B)	10.640
GELATIN 250 BLOOM, 8 MESH	6.000
CITRIC ACID (50% SOLUTION)	2.500
SUGAR, WHITE, GRANULATED (B)	1.770
PECTIN, CEAMPECTIN ESS 4420	0.380
Total	100.000

Procedure

1. Combine gelatin with cold water (B) and cover, set aside for 1 hour.
2. Combine pectin with Sugar (B) and disperse into cold water (A) under high shear.
3. Heat pectin slurry up to 180°F. Mixture should be completely dissolved and free of lumps.
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7. Add flavor and color.
8. Add acid and deposit into molds with a preheated confectionery funnel, keeping mixture between 195 - 200°F.
9. If using starch, dust tops with starch and let mixture cure for 4 - 24 hours depending on desired firmness.
10. Remove from mold and polish with 0.05% of release agent or steam and sugar sand.

Printed: Monday, May 5, 2025, 11:27:15 AM

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CRACKER JACK BEER



Featuring Bell Flavors:

- CARAMEL TYPE FLAVOR, NATURAL, 29.58710
- POPCORN TYPE FLAVOR, NATURAL, 46.57974
- PEANUT BUTTER TYPE FLAVOR, NATURAL, 109.47773

PRODUCT INFORMATION SHEET

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CRACKERJACK BEER

BV04825.002

Version: 1

Formula

AMOUNT

PABST BLUE RIBBON BEER, 4.7% ABV	99.400 g
CARAMEL TYPE FLAVOR, NATURAL, 29.58710	0.300 g
POPCORN TYPE FLAVOR, NATURAL, 46.57974	0.240 g
PEANUT BUTTER TYPE FLAVOR, NATURAL, 109.47773	0.060 g

Procedure

Printed: Friday, May 2, 2025, 10:56:21 AM

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