

A close-up photograph of a white, pyramid-shaped tea bag filled with dark, moist mushroom pieces and some lighter-colored powder. The bag is steeping in a clear glass cup filled with a golden-brown liquid. In the background, several whole mushrooms are visible on a light-colored surface.

# MEATEA INFUSIONS BAG

*This mushroom tea bag is a delightful blend of shiitake mushrooms, onion powder, and beef flavor, creating a rich and savory experience. The addition of umami flavor and bone broth enhances its depth, making it a comforting and nourishing beverage. Perfect for a cozy evening, this tea offers a unique twist on traditional flavors.*

## Featuring Bell Flavors:

- **BEEF FLAVOR (SMOKE FLAVORING ADDED), SPRAY DRY, 211.56265**
- **UMAMI, RICH TYPE FLAVOR POWDER, NATURAL, 11.49543**

## PRODUCT INFORMATION SHEET

Formula is for Experimental Purposes Only



# MEATEA INFUSIONS BAG

SAV12625.020

Version: 1

Formula	%
BONE BROTH	35.608
<b>BEEF FLAVOR (SMOKE FLAVORING ADDED), SPRAY DRY, 211.56265</b>	<b>13.164</b>
<b>UMAMI, RICH TYPE FLAVOR POWDER, NATURAL, 11.49543</b>	<b>1.975</b>
TUMERIC, DRY, GROUND	1.755
SHITAKE POWDER	3.291
MUSHROOM BLEND, POWDERED	2.984
FREEZE DRIED GREEN ONIONS	5.178
VEGETABLE BROTH POWDER	24.133
ONION POWDER	3.730
SALT, FLOUR	8.183
Total	100.000

### Procedure

Mix ingredients together, then place into sachets. tie up sachets and package.



# LIME AND HUCKLEBERRY BAR

*A Lime and Huckleberry Bar is a tangy and sweet dessert that combines the zesty flavor of lime with the rich, juicy taste of huckleberries. The vibrant colors and refreshing flavors make it a perfect treat for summer gatherings. Its unique combination of citrus and berry creates a delightful balance that is sure to please any palate.*

## Featuring Bell Flavors:

- **LIMEQUAT TYPE FLAVOR, NATURAL OS, 79.55859**
- **HUCKLEBERRY TYPE JUICE BLEND, NATURAL, 72.37688**
- **MINT FLAVOR WONF (FRESH HERB TYPE) OS, NATURAL, 113.30471**

# PRODUCT INFORMATION SHEET

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## LIME AND HUCKLEBERRY BAR

SWE12525.003

Version: 1

**Description:** A tart, refreshing riff on a lemon bar utilizing Bell's Limequat, Huckleberry, and Mint flavors.

Allergens: Dairy, Egg, Wheat

Formula	%
LIME BAR FILLING, SWE11925.002	80.000
MINT SHORTBREAD CRUST, SWE11925.001	15.000
HUCKLEBERRY WHIP, SWE12525.001	5.000
Total	100.000

### Procedure

1. Par bake crust at 350°F for until lightly browned, about 15 minutes.
2. Pour filling into crust and continue to bake until filling is set, about 30 more minutes.
3. Let cool completely.
4. Portion into 1" squares.
5. Pipe whip on top.

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### LIME BAR FILLING, SWE11925.002

Formula	%
SUGAR, FINE	55.600
EGG, LIQUID, WHOLE	24.093
WATER	9.750
FLOUR, ALL PURPOSE	8.461
CITRIC ACID (50% SOLUTION)	1.612
LIMEQUAT TYPE FLAVOR, NATURAL OS, 79.55859	0.483
Total	100.000

### Procedure

1. Paddle eggs and sugar on medium speed until light in color, about 3 minutes.
2. Add water, acid, and flavor continuing to mix until fully incorporated.
3. Add sifted flour, mix as little as possible until incorporated.

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### MINT SHORTBREAD CRUST, SWE11925.001

Formula	%
FLOUR, ALL PURPOSE	38.015
BUTTER, UNSALTED	30.792
SUGAR, POWDERED	17.653
CORN STARCH	13.039

Printed: Monday, May 5, 2025, 11:00:26 AM

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## LIME AND HUCKLEBERRY BAR

SWE12525.003

Version: 1

MINT FLAVOR WONF(FRESH HERB TYPE) OS, NATURAL, 113.30471	0.300
SALT	0.201
Total	100.000

### Procedure

1. Dry blend flour, sugar, corn starch and salt.
2. Cube butter in 1/2" pieces and chill.
3. Food process dry mix, butter, and flavor until a coarse meal like texture, about 20 seconds.
4. Press firmly into a tray with oil and parchment, until there is a solid even layer.
5. Bake at 350°F until crust is lightly browned, about 15 minutes.

HUCKLEBERRY WHIP, SWE12525.001

Formula	%
CREAM, HEAVY WHIPPING (36% MILKFAT)	80.600
SUGAR, CONFECTIONERS	12.400
PECTIN-STABILIZED GELATIN GUMMY BASE, SWE22520.002	5.000
CITRIC ACID (50% SOLUTION)	1.000
HUCKLEBERRY TYPE JUICE BLEND, NATURAL, 72.37688	0.600
EXBERRY SHADE VIVID RED	0.400
Total	100.000

### Procedure

1. Whip cream in mixer on high.
2. Add in sugar, flavor, and color when soft peak form and continue to whip.
3. Stream in melted gummy base and acid when stiff peaks form.
4. Keep whipping until stiff peaks reform.

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A photograph of three glasses filled with a light yellow-orange liquid, garnished with slices of persimmon and saffron threads. A whole persimmon is visible on the left. The background is a light, neutral color.

# HONEY PERSIMMON SAFFRON SPRITZ

*The Honey Persimmon Saffron Spritz is a delightful and refreshing beverage that combines the natural sweetness of honey and persimmons with the exotic flavor of saffron.*

*This spritz is perfect for a warm day, offering a unique blend of fruity and floral notes. The saffron adds a touch of luxury to the drink.*

## Featuring Bell Flavors:

- **HONEY TYPE FLAVOR, NATURAL (FN-21858), 71.84356**
- **SAFFRON FLAVOR WONF, NATURAL, 132.43975**
- **PERSIMMON TYPE FLAVOR, NATURAL, 65.39212**

## PRODUCT INFORMATION SHEET

Formula is for Experimental Purposes Only



# HONEY PERSIMMON SAFFRON SPRITZ 7% ABV

BV11225.004

Version: 1

Formula	AMOUNT
WATER	88.263 g
SODIUM BENZOATE	0.030 g
POTASSIUM SORBATE	0.030 g
GRAIN NEUTRAL SPIRITS, 190 PROOF (95% ABV)	7.368 ml
SUGAR	5.000 g
CITRIC ACID	0.080 g
LEMON JUICE CONCENTRATE (CLARIFIED), 400 GPL	0.250 g
<b>HONEY TYPE FLAVOR, NATURAL (FN-21858), 71.84356</b>	<b>0.150 g</b>
<b>SAFFRON FLAVOR WONF, NATURAL, 132.43975</b>	<b>0.050 g</b>
<b>PERSIMMON TYPE FLAVOR, NATURAL, 65.39212</b>	<b>0.120 g</b>
RED #40 (1% W/W SOLUTION)	0.050 g
YELLOW #5 (1% W/W SOLUTION)	0.005 g

### Procedure

QS with water to 100 mL

Printed: Friday, May 2, 2025, 11:47:22 AM

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