



UPCYCLED FISH CHOWDER

Featuring Bell Flavors:

- **BELLTECH® SALT ENHANCER POWDER, NATURAL, 141.38533**
- **SAFFRON FLAVOR WONF OS, NATURAL, 132.45150**
- **SMOKE, APPLEWOOD TYPE FLAVOR OS, NATURAL, 141.42967**
- **GINGER FLAVOR WONF (CHARRED TYPE), NATURAL, 59.46674**
- **LEMON FLAVOR WONF EXTRACT, CALIFORNIA TYPE, NATURAL, 75.21592**

Allergens: Milk, Fish

PRODUCT INFORMATION SHEET

Formula is for Experimental Purposes Only



UPCYCLED FISH CHOWDER

SAV12625.023

Version: 1

Description: SPARK Complete build

Formula	%
CAT FISH, FILLETS	27.146
ONION, RED, DICED	4.072
GARLIC, MINCED	1.357
CARROTS, DICED 1/4", RAW	2.036
CELERY, FINE DICE	2.036
POTATO, RUSSET, DICED	6.787
SALT	0.543
HEAVY CREAM, 38% BUTTERFAT	54.293
FRESH THYME, CHOPPED	0.543
PARSLEY, FRESH, CHOPPED	0.339
SALT ENHANCER POWDER, NATURAL, 141.38533	0.102
SAFFRON FLAVOR WONF OS, NATURAL, 132.45150	0.136
SMOKE, APPLEWOOD TYPE FLAVOR OS, NATURAL, 141.42967	0.136
GINGER FLAVOR WONF (CHARRED TYPE), NATURAL, 59.46674	0.136
TOMATO JUICE	0.000
LEMON FLAVOR WONF EXTRACT, CALIFORNIA TYPE, NATURAL, 75.21592	0.136
SODIUM ALGINATE, NALGIN 1000	0.068
CALCIUM LACTATE	0.136
Total	100.000

Procedure

- 1) Dice veg and fish to approximately 1/8". Keep separate
- 2) Steam carrots, celery & potato until tender (~4 min)
- 3) Sweat onions and garlic in butter until translucent
- 3) Add heavy cream, salt, salt reducer and herbs.
- 4) Bring to a simmer. Strain, hold warm.
- 5) Add flavor and xanthan to liquid. Place in siphon, pressurize.
- 6) Serve
- 1) Dose flavors into tomato Juice
- 2) Add in sodium alginate and calcium lactate. Blend with stick blender
- 3) Use a measuring spoon to scoop mixture into calcium bath.
- 4) Let cure for 10 min, remove and hold in brine

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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.



SUDACHI PANDAN CREAMSICLE BAR

— Featuring Bell Flavors: —

- PANDAN TYPE FLAVOR OS, NATURAL, 65.61111
- SUDACHI TYPE FLAVOR, NATURAL, 101.55230

Allergens: Dairy

PRODUCT INFORMATION SHEET

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PANDAN AND SUDACHI ICE CREAM BAR

SWE11125.006

Version: 1

Description: An updated classic summer treat this ice cream bar highlights Bell's Pandan and Sudachi flavors.

Allergens: Dairy

Formula	%
PANDAN ICE CREAM, SWE10425.007	50.000
SUDACHI ICE CREAM, SWE10425.006	50.000
Total	100.000

Procedure

1. Swirl ice creams together in popsicle mold.
2. Freeze in blast chiller for 1 hour.

PANDAN ICE CREAM, SWE10425.007

Formula	%
13% MILKFAT ICE CREAM BASE (MSNF: 10% SUGAR: 14% TS: 38%), SWE36119.001	99.400
PANDAN TYPE FLAVOR OS, NATURAL, 65.61111	0.500
COLOR, GRASS GREEN, DECOPAC	0.100
Total	100.000

Procedure

1. Blend all ingredients.
2. Spin ice cream.
3. Put in piping bags.

SUDACHI ICE CREAM, SWE10425.006

Formula	%
13% MILKFAT ICE CREAM BASE (MSNF: 10% SUGAR: 14% TS: 38%), SWE36119.001	98.730
SUDACHI TYPE FLAVOR, NATURAL, 101.55230	0.700
CITRIC ACID (50% SOLUTION)	0.500
COLOR, GOLDEN YELLOW, DECOPAC GEL	0.050
COLOR, NEON BRIGHT ORANGE, DECOPAC PREMIUM GEL	0.020

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PANDAN AND SUDACHI ICE CREAM BAR

SWE11125.006

Version: 1

Total 100.000

Procedure

1. Blend all ingredients.
2. Spin ice cream.
3. Put in piping bag.



BEET FENNEL LIME MEZCALITA

— Featuring Bell Flavors: —

- **BEET (REMOLACHA) FLAVOR WONF, NATURAL, 46.46806**
- **FENNEL FLAVOR WONF, NATURAL, 77.26807**
- **VINEGAR FLAVOR WONF (BALSAMIC TYPE) NATURAL, 151.30231**
- **TURMERIC FLAVOR WONF (FRESH TYPE), NATURAL (EXCLUSIVE), 132.60703**

Allergens: None

PRODUCT INFORMATION SHEET

Formula is for Experimental Purposes Only



BEET FENNEL MEZCALITA 15% ABV

BV11825.005

Version: 1

Formula	AMOUNT
WATER	50.000 g
SUGAR	3.000 g
CITRIC ACID	0.150 g
GNS 95% ABV (EVERCLEAR)	12.630 ml
MEZCAL JOVEN 400 CONEJOS 40% ABV	7.500 ml
APPLE CIDER VINEGAR	1.100 g
VEG CON BEET 152 (BEET JUICE)	0.300 g
BEET (REMOLACHA) FLAVOR WONF, NATURAL, 46.46806	0.110 g
FENNEL FLAVOR WONF, NATURAL, 77.26807	0.010 g
VINEGAR FLAVOR WONF (BALSAMIC TYPE) NATURAL, 151.30231	0.100 g
TURMERIC FLAVOR WONF (FRESH TYPE), NATURAL (EXCLUSIVE), 132.60703	0.010 g

Procedure

QS to 100 mL with water