



STRAWBERRY RHUBARB THYME WHITE CHOCOLATE PIECES

SWE07325.024

Version: 1

Formula	%
CHOCOLATE, WHITE CALLETS, BARRY CALLEBAUT	89.450
STRAWBERRY FLAVOR WONF, NATURAL OS, 133.56390	0.400
RHUBARB FLAVOR WONF OS, NATURAL, 46.40218	0.150
THYME HARD CANDY INCLUSION, SWE08625.004	5.000
STRAWBERRIES, FREEZE DRIED, DICED	5.000
Total	100.000

Procedure

1. Temper white chocolate to specifications and add flavor.
2. Fold in chopped berries and thyme candy.
3. Set in chocolate molds.

THYME HARD CANDY INCLUSION, SWE08625.004

Formula	%
SUGAR	45.000
CORN SYRUP, 42 DE	45.000
WATER	9.100
THYME FLAVOR WONF EXTRACT, NATURAL, 132.48279	0.400
BAKING SODA	0.200
CITRIC ACID	0.200
DECOPAC PREMIUM GEL COLORS GRASS GREEN	0.100

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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Procedure

If Making in Microwave - 100 Gram Batch

1. Weigh corn syrup, sugar and water into a 250ml - 400ml beaker.
2. Microwave for approximately 2:00 minutes, or until temperature reaches 300°F - 310°F.
3. Remove from microwave using heat resistant gloves. Add flavor, acid, baking soda, and desired color.
4. Pour on to silpat.
5. Allow to set for at least 15 - 20 minutes.
6. Chop into small shards.

Stovetop - Larger Batch

1. Pre-heat Candy Funnel in a 250°F oven for 10 minutes.
2. Cook sugar and water over medium heat to 150°F or until sugar has dissolved.
3. Add corn syrup and continue to cook until temperature reaches 295°F - 305°F.
4. Remove from heat and let mixture cool to 250 - 260°F. Add flavor, acid, baking soda, and desired color mixing gently until well incorporated.
5. Pour onto silpat.
6. Allow to set for at least 15 - 20 minutes.