

PRODUCT INFORMATION SHEET

Formula is for Experimental Purposes Only



UBE CREAM SYRUP (IFT 2026)

BV12126.009

Version: 1

Formula

AMOUNT

WATER	38.540 g
SODIUM BENZOATE	0.030 g
POTASSIUM SORBATE	0.030 g
SUGAR, CANE	60.000 g
ACID, CITRIC, GRANULAR	0.100 g
UBE FLAVOR WONF, NATURAL, 143.62649, TTB# New Item	0.300 g
VANILLA CREAM TYPE FLAVOR, NATURAL, 143.61792, TTB# New Item	0.100 g
EXBERRY SHADE VIVID RED	0.300 g
EXBERRY SHADE BLUE HP	0.600 g

Procedure

Printed: Wednesday, May 13, 2026, 4:35:04 PM

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PRODUCT INFORMATION SHEET

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GALAXY BERRY SYRUP (IFT 2026)

BV12126.008

Version: 1

Formula	AMOUNT
WATER	35.930 g
COLOR, EXBERRY SHADE "SHADE BLUE-HP", #60000202	1.500 g
BLACK LIQUID COLOR NB PF, SENSIENT, 040601240	1.000 g
SENSIPEARL SPARKLE SILVER, SENSIENT (582341025)	0.020 g
SENSIPEARL VIOLET, 582211025 (EDIBLE GLITTER)	0.050 g
GUM, XANTHAN, RAPID 3 POWDER, TIC GUMS	0.100 g
SODIUM BENZOATE	0.030 g
POTASSIUM SORBATE	0.030 g
SUGAR, CANE	60.000 g
ACID, CITRIC, GRANULAR	0.230 g
TARTARIC ACID, GRANULAR	0.300 g
RAINBOW CLUSTER TYPE FLAVOR, NATURAL, 65.61539, TTB# PENDING	0.560 g
GRAPE CONCORD FLAVOR WOLF, NATURAL, 61.61761, TTB# 5466	0.050 g
BLACKBERRY-RASPBERRY TYPE FLAVOR, NATURAL, 15.62578, TTB# New Item	0.200 g

Procedure

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YUZU ICE CREAM - IFT 2026

SWE13426.010

Version: 1

Formula	%
13% MILKFAT ICE CREAM BASE (MSNF: 10% SUGAR: 14% TS: 38%), SWE36119.001	99.050
CITRIC ACID (50% SOLUTION)	0.500
YUZU FLAVOR WONF, NATURAL, 101.62738	0.350
COLOR, LIQUID CAP T WSS111, OTERRA	0.100
SUGAR CONE, #450S, JOY BAKING COMPANY	0.000
Total	100.000

Procedure

Allergen(s): Milk, Soy, Wheat, Gluten
1. Combine all ingredients and freeze in batch freezer.

13% MILKFAT ICE CREAM BASE (MSNF: 10% SUGAR: 14% TS: 38%),
SWE36119.001

Formula	%
MILK, WHOLE (3.25% MILKFAT)	50.100
CREAM, HEAVY WHIPPING (36% MILKFAT)	31.300
SUGAR, WHITE, GRANULATED	14.300
MILK, POWDER, NON FAT (NFDM)	4.000
STABILIZER, DAIRYBLEND PREMIUM, TIC GUMS	0.300
Total	100.000

Procedure

1. Dry blend sugar, NFDM, and stabilizer. Set aside.
2. Combine cream and milk in a vessel over medium high heat.
3. Add dry blend to mixture under high shear mixing until well incorporated, about 1 minute.
4. Heat mixture to 185°F for 15 seconds, mixing occasionally.
5. Cool immediately to under 40°F, mixing occasionally.



PASSIONFRUIT ICE CREAM - IFT 2026

SWE13426.011

Version: 1

Formula	%
13% MILKFAT ICE CREAM BASE (MSNF: 10% SUGAR: 14% TS: 38%), SWE36119.001	92.168
DARK CHOCOLATE PASSIONFRUIT "SEEDS", SWE13426.009	5.028
PASSIONFRUIT JUICE, ORGANIC,NFC,PFJN01F-0Z01-CS22, GREENWOOD	1.676
PASSION FRUIT FLAVOR WONF, NATURAL, 103.59589	0.587
CITRIC ACID, 50% SOLUTION	0.291
MALIC ACID (50% SOLUTION)	0.196
COLOR, CAPCOLORS ORANGE 403 WSS, #7122260, OTERRA	0.056
SUGAR CONE, #450S, JOY BAKING COMPANY	0.000
Total	100.000

Procedure

Allergen(s): Milk, Soy, Wheat, Gluten

1. Combine ice cream base, flavor, colors, acids and juice.
2. Freeze in bath freezer.
3. Mix in "seeds" before hardening.

13% MILKFAT ICE CREAM BASE (MSNF: 10% SUGAR: 14% TS: 38%),
SWE36119.001

Formula	%
MILK, WHOLE (3.25% MILKFAT)	50.100
CREAM, HEAVY WHIPPING (36% MILKFAT)	31.300
SUGAR, WHITE, GRANULATED	14.300
MILK, POWDER, NON FAT (NFDM)	4.000
STABILIZER, DAIRYBLEND PREMIUM, TIC GUMS	0.300
Total	100.000

Procedure

1. Dry blend sugar, NFDM, and stabilizer. Set aside.
2. Combine cream and milk in a vessel over medium high heat.
3. Add dry blend to mixture under high shear mixing until well incorporated, about 1 minute.
4. Heat mixture to 185°F for 15 seconds, mixing occasionally.
5. Cool immediately to under 40°F, mixing occasionally.

PRODUCT INFORMATION SHEET



Formula is for Experimental Purposes Only

PASSIONFRUIT ICE CREAM - IFT 2026

SWE13426.011

Version: 1

DARK CHOCOLATE PASSIONFRUIT "SEEDS", SWE13426.009

Formula	%
CHOCOLATE, DARK CALLETS 54.5%, #811, BARRY CALLEBAUT	99.300
CITRIC ACID, POWDER	0.500
PASSION FRUIT FLAVOR TYPE OS, NATURAL, 103.62830	0.200
Total	100.000

Procedure

1. Temper chocolate, flavor, and acid together.
2. Pipe into small seed shapes.
3. Cool completely until set and place in freezer until ready to use in ice cream.

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APPLE & PORK LOLLIPOP WITH WARMING APPLE CARAMEL (2026 IFT)

SAV13326.009

Version: 1

Formula	%
COMPRESSED APPLE AND PORK LOLLIPOP (2026 IFT), SAV13326.008	98.300
WARMING APPLE BUTTER CARAMEL (IFT 2026), SAV13326.004	1.500
RICE, PUFFED	0.100
MICROGREENS	0.100
Total	100.000

Procedure

- 1) Warm pork lollipops on a griddle set to medium or in a sous vide set to 145F
- 2) Drizzle a swirl of caramel onto each portion
- 3) Place on s serving boat, and add an additional tsp of caramel to the top right corner of the boat
- 4) Garnish with puffed rice and micro greens

**Percentages above are an estimate. Each ingredient is used as needed.

VEGETARIAN VERSION - Compressed apple with caramel drizzle, puffed rice and micro greens.

ALLERGENS: Dairy

COMPRESSED APPLE AND PORK LOLLIPOP (2026 IFT), SAV13326.008

Formula	%
MARINATED PORK (2026 IFT), SAV13326.007	96.000
HIBISCUS ROSE COMPRESSED APPLES (2026 IFT), SAV13326.006	3.800
TRANSGLUTAMINASE, RM	0.200

PRODUCT INFORMATION SHEET

Formula is for Experimental Purposes Only



APPLE & PORK LOLLIPOP WITH WARMING APPLE CARAMEL (2026 IFT)

SAV13326.009

Version: 1

Total 100.000

Procedure

- 1) Slice open pork tenderloins into "sheets" that are approximately 1/4" thick. Lay on top of a double layer or plastic wrap
- 2) Sprinkle on transglutaminase as needed on the pork, then layer apples leaving 1" from the top and bottom of the pork
- 3) Sprinkle transglutaminase on top of the apples and on the edges of the pork
- 4) Starting at the end closest to you begin to roll the pork and apples together, Once at the top, sprinkle a little more TG and make sure seam is down
- 5) Take bottom end of plastic and wrap over the pork, pulling it tight. Begin to roll using the free ends of wrap
- 6) Roll tight, using a toothpick to burst any air pockets. The roll should be very tight. Use another piece of wrap to secure the ends of the roll
- 7) Allow to set for at least 4 hours, but preferably overnight. Vacuum seal and cook sous vide at 155F for 1 hour and 15 mins (for 2" roll - add 30 more mins at 3")
- 8) Cool in an ice bath. Once cold, remove plastic and sear. Cool again, then portion into slices approximately 3/8" thick
- 9) Sear the faces of the lollipop in a hot pan with a light amount of oil or butter. Cool and save until needed

**Percentages above are an estimate. Each ingredient is used as needed.

ALLERGENS: Dairy

WARMING APPLE BUTTER CARAMEL (IFT 2026), SAV13326.004

Formula

%

APPLE BUTTER CARAMEL BASE (IFT 2026), SAV13326.002	99.700
CARAMEL TYPE FLAVOR, NATURAL, 29.19491	0.200
HEATING AGENT TYPE FLAVOR OS NATURAL, 112.23711	0.100
Total	100.000

Procedure

- 1) Allow caramel to cool to a handling temperature (below 180 F), then add flavors and mix well.

ALLERGENS: Dairy

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COMPRESSED APPLE AND PORK LOLLIPOP (2026 IFT)

SAV13326.008

Version: 1

Formula	%
MARINATED PORK (2026 IFT), SAV13326.007	96.000
HIBISCUS ROSE COMPRESSED APPLES (2026 IFT), SAV13326.006	3.800
TRANSGLUTAMINASE, RM	0.200
Total	100.000

Procedure

- 1) Slice open pork tenderloins into "sheets" that are approximately 1/4" thick. Lay on top of a double layer or plastic wrap
- 2) Sprinkle on transglutaminase as needed on the pork, then layer apples leaving 1" from the top and bottom of the pork
- 3) Sprinkle transglutaminase on top of the apples and on the edges of the pork
- 4) Starting at the end closest to you begin to roll the pork and apples together, Once at the top, sprinkle a little more TG and make sure seam is down
- 5) Take bottom end of plastic and wrap over the pork, pulling it tight. Begin to roll using the free ends of wrap
- 6) Roll tight, using a toothpick to burst any air pockets. The roll should be very tight. Use another piece of wrap to secure the ends of the roll
- 7) Allow to set for at least 4 hours, but preferably overnight. Vacuum seal and cook sous vide at 155F for 1 hour and 15 mins (for 2" roll - add 30 more mins at 3")
- 8) Cool in an ice bath. Once cold, remove plastic and sear. Cool again, then portion into slices approximately 3/8" thick
- 9) Sear the faces of the lollipop in a hot pan with a light amount of oil or butter. Cool and save until needed

**Percentages above are an estimate. Each ingredient is used as needed.

ALLERGENS: Dairy

MARINATED PORK (2026 IFT), SAV13326.007

Formula	%
CHICAGO MEAT AUTHORITY PORK TENDERLOIN	88.889
WATER, ICE COLD	9.556
PHOSPHATES, BLENDED, BRIFISOL 512	0.267
SALT, FINE, FLAKE	1.067
SUPER SAVOR TYPE FLAVOR SD, NATURAL, 132.53895	0.222
Total	100.000

Procedure

- 1) Dissolve phosphates into ice cold water
- 2) Mix salt and super savor together until combined, then add to the phosphate/water solution to make the marinade (12.5g per 100g meat)
- 3) Add meat and marinade to vacuum tumbler, and marinate for 20 mins at 20" vacuum
- 4) Keep refrigerated until ready for use

ALLERGENS: None

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COMPRESSED APPLE AND PORK LOLLIPOP (2026 IFT)

SAV13326.008

Version: 1

HIBISCUS ROSE COMPRESSED APPLES (2026 IFT), SAV13326.006

Formula	%
APPLES, SLICED	66.500
<i>HIBISCUS ROSE APPLES COMPRESSION LIQUID (2026 IFT), SAV13326.005</i>	33.500
Total	100.000

Procedure

- 1) Use a mixture of honey crisp and granny smith apples. Wash and slice as desired
- 2) Place apples and liquid into a vacuum seal bag. Maintain as cold as possible
- 3) Seal bag using a vacuum sealer. Allow to sit for at least 1 hour before using

ALLERGENS: None

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HIBISCUS ROSE COMPRESSED APPLES (2026 IFT)

SAV13326.006

Version: 1

Formula	%
APPLES, SLICED	66.500
HIBISCUS ROSE APPLES COMPRESSION LIQUID (2026 IFT), SAV13326.005	33.500
Total	100.000

Procedure

- 1) Use a mixture of honey crisp and granny smith apples. Wash and slice as desired
- 2) Place apples and liquid into a vacuum seal bag. Maintain as cold as possible
- 3) Seal bag using a vacuum sealer. Allow to sit for at least 1 hour before using

ALLERGENS: None

HIBISCUS ROSE APPLES COMPRESSION LIQUID (2026 IFT),
SAV13326.005

Formula	%
WATER, ICE COLD	83.250
SUGAR, GRANULATED	13.500
ACID, CITRIC	0.350
COLOR, COLORFRUIT RED 107 WSP, OTERRA	0.250
JAMAICA (HIBISCUS) FLAVOR WONF, NATURAL, 13.28116	2.500
ROSE FLAVOR WONF, NATURAL, 141.63966	0.150
Total	100.000

Procedure

- 1) Mix Sugar, acid and color together until well combined.
- 2) Add dry mix to water and mix until dissolved
- 3) Add flavors

Keep cold until needed

ALLERGENS: None

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WARMING APPLE BUTTER CARAMEL (IFT 2026)

SAV13326.004

Version: 1

Formula	%
APPLE BUTTER CARAMEL BASE (IFT 2026), SAV13326.002	99.700
CARAMEL TYPE FLAVOR, NATURAL, 29.19491	0.200
HEATING AGENT TYPE FLAVOR OS NATURAL, 112.23711	0.100
Total	100.000

Procedure

1) Allow caramel to cool to a handling temperature (below 180 F), then add flavors and mix well.

ALLERGENS: Dairy

APPLE BUTTER CARAMEL BASE (IFT 2026), SAV13326.002

Formula	%
SUGAR, GRANULATED	32.750
BUTTER, UNSALTED	18.500
HEAVY CREAM	15.000
APPLE BUTTER	25.500
SALT, FINE, FLAKE	0.750
WATER	7.500
Total	100.000

Procedure

- 1) Weigh all ingredients keeping sugar and butter separate. Heavy cream, water, apple butter and salt can be combined
- 2) Place sugar in a heavy bottomed pan over medium heat and allow to caramelize stirring occasionally. Caramelize to a light to medium amber.
- 3) Once caramelized, turn off heat and add butter while whisking. Be careful as mix will sputter
- 4) When butter has melted and incorporated add remaining ingredients and whisk until thoroughly combined.
- 5) Allow to cool.

ALLERGENS: Dairy

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MATCHA PISTACHIO PANDAN SYRUP (IFT 2026)

BV11826.010

Version: 1

Formula	AMOUNT
WATER	38.460 g
SODIUM BENZOATE	0.030 g
POTASSIUM SORBATE	0.030 g
SUGAR	60.000 g
CITRIC ACID	0.100 g
PANDAN TYPE FLAVOR, NATURAL & ARTIFICIAL (<0.1% TP), 65.61282, TTB# 5610	0.300 g
TEA, MATCHA TYPE FLAVOR, NATURAL, 137.63219, TTB# New Item	0.800 g
PISTACHIO TYPE FLAVOR, NATURAL, 117.62390, TTB# 5539	0.180 g
YELLOW #5 (1% W/W SOLUTION)	0.080 g
BLUE #1 (1% W/W SOLUTION)	0.020 g

Procedure

- 1.) Fully dissolve sodium benzoate and potassium sorbate in water
- 2.) Add sugar - fully dissolve
- 3.) Add citric - fully dissolve
- 4.) Add flavor
- 5.) Add Color
- 6.) Mix Well

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PRODUCT INFORMATION SHEET

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CAMPFIRE COLA SYRUP (IFT 2026)

BV12126.011

Version: 1

Formula

AMOUNT

WATER	37.737 g
SODIUM BENZOATE	0.030 g
POTASSIUM SORBATE	0.030 g
SUGAR, CANE	60.000 g
ACID, CITRIC, GRANULAR	0.150 g
CAFFEINE, ANHYDROUS	0.053 g
COLA TYPE FLAVOR, NATURAL, 45.63698	0.200 g
TOASTED MARSHMALLOW TYPE FLAVOR, NATURAL, 143.62717, TTB# New Item	0.500 g
CARAMEL FLAVOR, NATURAL, 29.56073, TTB# 4619	1.300 g

Procedure

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ENERGY GUMMY WORMS SPORT MIX

SWE15326.001

Version: 1

Description: These sport drink inspired gummy worms pack 20 mg of caffeine a gummy. Highlighting Bell's Blue Freeze and Fruit Punch flavors as well as Masking capabilities.

Formula	%
BLUE FREEZE ENERGY GUMMY WORM, SWE15226.002	50.000
FRUIT PUNCH ENERGY GUMMY WORM, SWE15226.002	50.000
Total	100.000

Procedure

ALLERGENS:
CONTAINS: Gelatin

BLUE FREEZE ENERGY GUMMY WORM, SWE15226.002

Formula	%
PECTIN-STABILIZED GELATIN GUMMY BASE, SWE22520.002	94.400
CITRIC ACID (50% SOLUTION)	4.000
BLUE FREEZE TYPE FLAVOR, NATURAL, 125.62593	0.600
PURTEA (ORGANIC CAFFEINE), APPLIED FOOD SCIENCES (POWDER)	0.400
MASKING TYPE FLAVOR, NATURAL, 141.64334	0.200
EDIBLE GLITTER, CARNIVAL GLITTER 8 MESH, WATSON	0.200
EXBERRY SHADE BLUE HP	0.200
EXTRA SOUR SANDING SUGAR (5% CITRIC)	0.000
Total	100.000

Procedure

ALLERGENS:
CONTAINS: Gelatin

1. Melt gummy base and stir in all ingredients except sanding sugar.
2. Deposit in worm shaped starch molds for 24 hours.
3. Polish gummies.
4. Steam briefly and toss in sanding sugar.

FRUIT PUNCH ENERGY GUMMY WORM, SWE15226.002

Formula	%
PECTIN-STABILIZED GELATIN GUMMY BASE, SWE22520.002	94.300
CITRIC ACID (50% SOLUTION)	4.000
FRUIT PUNCH TYPE FLAVOR, NATURAL, 123.62592	0.700
PURTEA (ORGANIC CAFFEINE), APPLIED FOOD SCIENCES (POWDER)	0.400

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ENERGY GUMMY WORMS SPORT MIX

SWE15326.001

Version: 1

MASKING TYPE FLAVOR, NATURAL, 141.64334	0.200
EDIBLE GLITTER, CARNIVAL GLITTER 8 MESH, WATSON	0.200
COLOR, FRUITMAX RED 107 WS OTERRA	0.200
EXTRA SOUR SANDING SUGAR (5% CITRIC)	0.000
Total	100.000

Procedure

ALLERGENS:

CONTAINS: Gelatin

1. Melt gummy base and stir in all ingredients except sanding sugar.
2. Deposit in worm shaped starch molds for 24 hours.
3. Polish gummies.
4. Steam briefly and toss in sanding sugar.

Printed: Tuesday, June 2, 2026, 8:35:05 AM

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PRODUCT INFORMATION SHEET

Formula is for Experimental Purposes Only



ENERGIZING COFFEE RUBBED CHICKEN CUP

SAV12426.003

Version: 1

Formula	%
PLANTAINS, GREEN	42.000
SWEET POTATO, FROZEN, COOKED, MASHED	15.000
ENERGIZED AJI PANCHA SEASONING (IFT 2026), SAV11926.007	2.000
ENERGIZED CHICKEN (IFT 2026), SAV12026.011	25.000
ENERGIZED CREMA (IFT 2026), SAV12126.007	8.000
ENERGIZED CANDIED NUTS (IFT 2026), SAV12426.001	6.000
MICRO SHISO LEAF	2.000
Total	100.000

Allergens: Fish, Gluten, Gluten (Wheat), Milk, Sesame, Soy, Wheat

Procedure

- 1) Warm plantain cup, fill with 1/2oz Sweet potato mash
- 2) Top with Chicken, Crema and Nut mixture
- 3) Finish with micro greens

ALLERGENS: Fish, Dairy, Tree Nuts, Sesame

ENERGIZED AJI PANCHA SEASONING (IFT 2026), SAV11926.007

Formula	%
SUGAR, GRANULATED	24.991
MALTODEXTRIN (M100)	5.023
SILICON DIOXIDE	1.500
SALT, FINE, FLAKE	9.253
PEPPER, AJI PANCA TYPE FLAVOR OS, NATURAL, 112.36667	2.129
HEATING AGENT TYPE FLAVOR OS NATURAL, 112.23711	0.648
COFFEE FLAVOR WONF, NATURAL (MIX WELL) (FRIDGE), 43.59435	4.941
PAPRIKA, SMOKED, GROUND	5.821
OREGANO, MEXICAN, GROUND	2.083
CHILI POWDER, LIGHT	5.846
AJI AMARILLO PEPPER, DRIED, GROUND	13.146
GARLIC POWDER	9.512
CUMIN, GROUND, 30 MESH	5.886
CORIANDER, GROUND	7.624
BLACK PEPPER, 25 MESH	1.598

Printed: Thursday, June 18, 2026, 10:07:04 AM

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ENERGIZING COFFEE RUBBED CHICKEN CUP

SAV12426.003

Version: 1

Total 100.000

Procedure

- 1) Mix sugar, salt and malto together
- 2) Plate flavors into mixture
- 1) Add in remaining ingredients
- 2) Mix well

ENERGIZED CHICKEN (IFT 2026), SAV12026.011

Formula	%
ENERGIZED CHICKEN MARINADE (IFT 2026), SAV12026.010	13.170
CHICKEN BREAST	82.310
WATER	0.411
PHOSPHATES, BLENDED, BRIFISOL 512	4.109
Total	100.000

Procedure

ENERGIZED CREMA (IFT 2026), SAV12126.007

Formula	%
CILANTRO, CHOPPED	27.251
JALAPENO PEPPERS, CHOPPED	6.813
AVOCADOS, FRESH, MASHED	14.599
LIME JUICE	4.866
GARLIC CLOVE, PEELED	2.920
WATER, COLD	5.839
AVOCADO OIL	11.679
GREEK YOGURT, 2% PLAIN	19.465
CHEESE, MEXICAN, QUESO COTIJA	5.450
SALT	0.623
BLACK PEPPER, 20 MESH	0.146
SALT ENHANCER POWDER, NATURAL, 141.38533	0.097
PEPPER, JALAPENO TYPE FLAVOR POWDER, NATURAL (W/O HEAT), 112.18397	0.253

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ENERGIZING COFFEE RUBBED CHICKEN CUP

SAV12426.003

Version: 1

Total 100.000

Allergens: Milk

Procedure

- 1) Place all ingredients in a blender.
- 2) Mix well

ALLERGENS: Dairy

ENERGIZED CANDIED NUTS (IFT 2026), SAV12426.001

Formula	%
BUTTER, SALTED	5.660
SUGAR	23.585
ENERGIZED AJI PANCHA SEASONING (IFT 2026), SAV11926.007	7.075
SESAME SEEDS, TOASTED	7.075
PUMPKIN SEEDS, ROASTED, UNSALTED	21.226
POPPY SEEDS	4.717
SUNFLOWER SEED, RAW, NO SHELL	30.660
Total	100.000

Allergens: Milk, Sesame

Procedure

- 1) Toast all seeds, hold
- 2) Melt sugar and butter together. Bring to a rolling boil
- 3) Let mixture cool slightly, add seasoning stir well, add seeds

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PRODUCT INFORMATION SHEET

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COOLING CUCUMBER CALAMANSI SYRUP (IFT 2026)

BV12126.010

Version: 1

Formula

AMOUNT

WATER	39.175 g
SODIUM BENZOATE	0.030 g
POTASSIUM SORBATE	0.030 g
SUGAR, CANE	60.000 g
ACID, CITRIC, GRANULAR	0.150 g
CUCUMBER FLAVOR WONF, NATURAL, 49.84147, TTB# 3491	0.300 g
CALAMANSI TYPE FLAVOR, NATURAL (FN-19451), 101.84592	0.240 g
COOLING TYPE FLAVOR, NATURAL, 113.52712, TTB# 4276	0.050 g
YELLOW #5 (1% W/W SOLUTION)	0.020 g
BLUE #1 (1% W/W SOLUTION)	0.005 g

Procedure

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HYDRATION SLUSHIE BASE (IFT 2026)

BV11826.011

Version: 1

Formula	AMOUNT
WATER	85.460 g
SODIUM BENZOATE	0.040 g
TIC PRETESTED STABILIZER ICE 200 POWDER	0.200 g
SUGAR	11.000 g
FRUCTOSE, CRYSTALLINE	0.500 g
DEXTROSE	1.650 g
CITRIC ACID	0.200 g
SODIUM CHLORIDE	0.200 g
SODIUM CITRATE	0.650 g
POTASSIUM CITRATE	0.100 g

Procedure

Allergens: None*

*Produced in a lab that works with all Big 9 allergens.

PRODUCT INFORMATION SHEET

Formula is for Experimental Purposes Only



LYCHEE ROSÉ SYRUP (IFT 2026)

BV12526.007

Version: 1

Formula

AMOUNT

WATER	38.568 g
SODIUM BENZOATE	0.030 g
POTASSIUM SORBATE	0.030 g
SUGAR, CANE	60.000 g
ACID, CITRIC, GRANULAR	0.200 g
LYCHEE ROSE TYPE FLAVOR, NAT & ART (<.1% TP) TTB NAT, 140.64201	0.550 g
TINGLING TYPE FLAVOR SENSATE, NATURAL, 141.59298, TTB# New Item	0.600 g
RED #40 (1% W/W SOLUTION)	0.022 g

Procedure

Allergens: None*

*Produced in a lab that works with all Big 9 allergens.

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HONEY ICE CREAM AND CHAMOMILE CARDAMOM TEA AFFOGATO

SWE13826.009

Version: 1

Description: A calming riff on an a classic affogato, highlighting Bell's Honey, Chamomile, and Cardamom flavors.

Formula	%
HONEY ICE CREAM, SWE13426.004	50.000
CARDAMOM CHAMOMILLE OAT TEA, SWE13426.005	50.000
Total	100.000

Procedure

ALLERGENS: DAIRY

1. Scoop ice cream into coffee cup.
2. Pour hot tea over ice cream.
3. Serve immediately.

HONEY ICE CREAM, SWE13426.004

Formula	%
13% MILKFAT ICE CREAM BASE (MSNF: 10% SUGAR: 14% TS: 38%), SWE36119.001	99.100
HONEY FLAVOR WONF, NATURAL (ORGANIC), 71.49619	0.500
VANILLA FLAVOR WONF (2X TYPE), NATURAL, 143.21200	0.200
COLOR, "SHADE AMBER," EXBERRY	0.200
Total	100.000

Procedure

ALLERGENS: DAIRY

1. Blend ingredients.
2. Churn ice cream.

CARDAMOM CHAMOMILLE OAT TEA, SWE13426.005

Formula	%
CALIFIA FARMS OAT MILK	90.000
SIMPLE SYRUP 50 BRX	8.000
CHAMOMILE TEA	1.000
HONEY FLAVOR WONF, NATURAL (ORGANIC), 71.49619	0.600
COLOR, "SHADE AMBER," EXBERRY	0.250
CARDAMOM FLAVOR, NATURAL, 132.24619	0.150

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HONEY ICE CREAM AND CHAMOMILE CARDAMOM TEA AFFOGATO

SWE13826.009

Version: 1

Total

100.000

Procedure

ALLERGENS:

1. Heat chamomile tea to 200°F and steep chamomile tea for 10 minutes.
2. Let cool and add syrup, flavor, and color

PRODUCT INFORMATION SHEET

Formula is for Experimental Purposes Only



TEA BRAISED MUSHROOMS WITH FOAMED GOLDEN MILK HOLLANDAISE

SAV13326.001

Version: 1

Formula	%
TEA BRAISED MUSHROOMS, SAV11226.003	79.920
GOLDEN MILK FOAMED HOLLANDAISE, SAV11126.003	19.980
CARDAMOM, DRY, GROUND	0.100
Total	100.000

Procedure

1. Reheat the Hollandaise to 145F. Place in iSi Whip and Charge 1-2 times, depending on viscosity desired.
 2. When ready to serve: Plate the Tea Braised Mushrooms.
 3. A la minute, add foamed Hollandaise. Sprinkle with Cardamom.
 4. Garnish with Microgreens and serve.
- Allergens: Soy, Wheat, Sesame, Dairy, Eggs

TEA BRAISED MUSHROOMS, SAV11226.003

Formula	%
MUSHROOM, CREMINI	49.496
GINGER PUREE	2.133
CANOLA OIL	5.280
GARLIC PASTE	1.699
BROTH, VEGETABLE	26.464
BLACK TEA LEAVES	0.924
SOY SAUCE	3.310
TAIWANESE BLACK VINEGAR (????)	1.857
WINE, COOKING, SHAOXING	4.812
SUGAR	1.572
TEA FLAVOR WONF (BLACK FLORAL TYPE) OS, NATURAL, 137.33106	0.198
VINEGAR, BLACK (ZHENJIANG) TYPE FLAVOR OS, NATURAL, 151.42239	0.124
SOY SAUCE (KIKKOMAN® TYPE) FLAVOR OS, NATURAL, 132.56256	0.061
GARLIC FLAVOR WONF (SAUTEED TYPE) OS, NATURAL, 57.18922	0.059
UMAMI, RICH TYPE FLAVOR POWDER, NATURAL, 11.49543	0.310
BUTTER, UNSALTED	0.660
BLACK PEPPER, 25 MESH	0.033
WHITE PEPPER, 60 MESH	0.026
CITRIC ACID	0.058
PARSLEY, FRESH, CHOPPED	0.924

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TEA BRAISED MUSHROOMS WITH FOAMED GOLDEN MILK HOLLANDAISE

SAV13326.001

Version: 1

Total 100.000

Procedure

1. In a wok or large pan, heat half of the canola oil over high heat. Just before smoking, add in ginger and garlic and stir fry for 30 seconds. Take the pan off the heat and remove ingredients from pan and reserve.
 2. Steep black tea (bags) in hot vegetable stock for 4 minutes. Strain and reserve.
 3. Return the pan to the heat, preheat remaining oil, and add in mushrooms. Stir fry them to coat in residual oil. When they begin to leech their liquid, add in all wet ingredients and sugar. Return the garlic-ginger mixture to the pan. Mix well and simmer about 20-30 minutes to cook the sauce down, covered with parchment to braise appropriately.
 3. Take 10g of Stock and add flavors. Add into mushrooms and mix to combine. Top with Parsley. Serve.
- Allergens: Soy, Sesame, Wheat

GOLDEN MILK FOAMED HOLLANDAISE, SAV11126.003

Formula

	%
WHITE WINE	18.102
SHALLOT, DICE	9.051
GINGER PASTE	1.600
VINEGAR, WHITE WINE, 5% ACIDITY	6.336
EGG YOLKS	13.576
WATER	4.525
BUTTER, UNSALTED, MELTED	40.728
SALT, FINE, FLAKE	0.905
XANTHAN GUM, TICAXAN SALT TOLERANT, TIC GUMS	0.091
JUICE, LEMON	2.887
TURMERIC FLAVOR WONF (FRESH TYPE) OS, NATURAL, 132.44053	0.453
GINGER FLAVOR OS, NATURAL, 59.45686	0.498
TURMERIC	0.290
CARDAMOM, DRY, GROUND	0.047
HONEY	0.796
BLACK PEPPER, 25 MESH	0.036
CAYENNE, 20,000 HV	0.025
ACID, CITRIC	0.054



TEA BRAISED MUSHROOMS WITH FOAMED GOLDEN MILK HOLLANDAISE

SAV13326.001

Version: 1

Total 100.000

Procedure

1. Preheat a water bath to 65C/149F.
 2. Combine ingredients in a pot.
 3. Simmer until the liquid becomes syrupy, about 8 minutes.
 4. Strain, discarding the solids, and measure 20g to use in the next step.
 1. Blend ingredients together with the wine reduction.
 2. Place in a sous-vide bag, and vacuum seal. Cook for 30 minutes.
 1. Blend into the egg-yolk mixture until fully emulsified.
 1. Season the sauce, and serve it warm, or aerate.
 2. To aerate: Pour the sauce into a 1L Siphon. Charge with 2 cartridges of Nitrous Oxide. Dispense or keep warm in a 55C/131F water bath for upto 2 hours.
- Allergens: Eggs, Dairy