



IMPACTING
BETTER FOOD™

Dubai-Style High-Protein Dairy Dessert

Formulated with ICL functional ingredients

Thick, smooth, and protein-rich Dubai-style chocolate mousse



DAIRY + DAIRY ALTERNATIVES



**Expert solutions for an exceptional
consumer experience.**

JOHA® SE

- Builds texture and protects protein during high heat processing
- Allows for increase of protein in beverage, dairy, and alternative dairy applications while maintaining pH

BEKAPLUS® Q3B

- Delivers thick and smooth texture
- Aids in stabilization of mousse
- Prevents syneresis

SALONA® SEA SALT

- Natural sea salt for sodium reduction and improved nutrient profiles
- Enhances flavor in cocoa

Dubai-Style High-Protein Dairy Dessert

Preparation instructions

Add all ingredients to a Stephan kettle. Mix at 50% speed with the sharp knife attachment for 1 minute. Heat using direct steam injection at 50% power until the mixture reaches 185°F. Hot fill at 165°F. Store under refrigeration. Serve with pistachio cream and Kataifi pastry toppings.

Ingredients	TOTAL %
Water	67.58%
Nonfat dry milk	9.63%
Cream	9.00%
Micellar casein	8.50%
Modified food starch	2.60%
Cocoa powder	1.90%
Chocolate flavor	0.30%
JOHA® SE	0.12%
BEKAPLUS® Q3B	0.10%
Salt	0.10%
SALONA® SEA SALT	0.10%
Stevia	0.04%
Monk fruit sweetener	0.03%
TOTAL	100.00%

Toppings: Kataifi pastry-wheat flour, water; pistachio cream - pistachio butter (dry roasted pistachios), sunflower oil, powdered sugar, sesame butter

ⓘ Allergens: Mousse – dairy/milk;
Kataifi – wheat gluten; Pistachio cream – tree nuts, sesame

Nutrition Facts	
About 1 Servings Per Container	
Serving size	92g
Amount Per Serving	
Calories	90
% Daily Value*	
Total Fat 3.5g	4%
Saturated Fat 2g	11%
Trans Fat 0g	
Cholesterol 20mg	6%
Sodium 125mg	6%
Total Carbohydrate 6g	2%
Dietary Fiber <1g	2%
Total Sugars 6g	
Includes 0g Added Sugars	0%
Protein 10g	21%
Vitamin D 0.1mcg	0%
Calcium 280mg	20%
Iron 0.3mg	2%
Potassium 210mg	4%
*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	



DAIRY + DAIRY ALTERNATIVES

We can help you meet growing consumer demand for dairy and dairy alternative products with our ingredient solutions for texture and stability.

The future of better food starts here.
Let's explore the possibilities, together.

Scan the QR code or visit iclfood.com/contact.

Follow us on [LinkedIn](#) 

