



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 an 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 85°C. Hot fill at 74°C. 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%
<b>TOTAL</b>	<b>100.00%</b>

**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	
<b>Serving size</b>	<b>92g</b>
<b>Amount Per Serving</b>	
<b>Calories</b>	<b>90</b>
% Daily Value*	
<b>Total Fat</b> 3.5g	<b>4%</b>
Saturated Fat 2g	<b>11%</b>
Trans Fat 0g	
<b>Cholesterol</b> 20mg	<b>6%</b>
<b>Sodium</b> 125mg	<b>6%</b>
<b>Total Carbohydrate</b> 6g	<b>2%</b>
Dietary Fiber <1g	<b>2%</b>
Total Sugars 6g	
Includes 0g Added Sugars	<b>0%</b>
<b>Protein</b> 10g	<b>21%</b>
Vitamin D 0.1mcg	0%
Calcium 280mg	20%
Iron 0.3mg	2%
Potassium 210mg	4%
Magnesium 100mg	25%

\* 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 as a benchmark.



## 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.

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