



Chocolate flavored custard

Taste improvement

What is the impact of the Biospringer ingredient(s) used in this formula?

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🚰 Dosage: 0.02 % (as consumed)

- Increases the sweet perception.
- Has a neutral taste.

Ingredients:	Control	Test
Semi-skimmed milk	88.46%	88.46%
Icing sugar	8.00%	8.00%
Cocoa powder	2.00%	2.00%
Maize starch	0.80%	0.80%
Carrageenans	0.40%	0.40%
Maltodextrin	0.24%	0.22%
Chocolate flavor	0.10%	0.10%
Springer® 2006 / 0 - MG - L	-	0.02 %
Total:	100.00%	100.00%

Preparation instructions:

Blend all dry ingredients together.

Pour the milk into a saucepan and bring it up to boil.

Take the saucepan out of the heat.

Add the powder mix and stir well.

Cook another 2 minutes at medium heat.

Pour the preparation in cups and refrigerate for at least 3 hours.

Serve chilled.

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