

BBQ Potato Chips

Craving something crunchy? U.S. permeate augments the deliciously sweet and spicy BBQ flavour seasoning on these crispy chips with the bonus of sodium reduction.



BBQ SEASONING

Ingredients	Control	With Permeate
	Wt (g)	Wt (g)
U.S. Whey Permeate	-	22.24
Fine Brown Sugar	36.62	27.46
Fine Salt	13.25	6.62
Monosodium Glutamate (MSG)	5.38	5.38
Citric Acid	0.32	0.32
Chicken Powder	0.86	0.86
Tomato Powder	7.38	7.38
Grilled Meat Flavour Powder	1.08	1.08
Chicken Flavour Powder	0.13	0.13
Dextrose	4.66	4.66
Maltodextrin	6.46	-
Herbs & Spices (Smoked Paprika, Onion, Garlic, Black Pepper, Cayenne Pepper, Mustard & Cumin)	3.86	3.86
Total	80	80

Preparation

1. Sift ingredients and place into a mixer.
2. Mix at low speed for about 3-5 minutes until homogenous.
3. Set aside the BBQ seasoning for use later.

BBQ POTATO CHIPS

Ingredients	Wt (g)
Unsalted Potato Chip	100
BBQ Seasoning	8
Total	108

Preparation

1. Place warmed potato chips into a tumbler drum at speed 2 and at 45° angle.
2. Sprinkle BBQ seasoning into the rotating tumbler.
3. Tumble for at least 1 minute until seasonings are well distributed.
4. Pack the BBQ potato chips and seal tightly. Store at ambient conditions.

NUTRITION CONTENT



Sodium reduction: 31.4%

	Per 100g	
	Control	Permeate
Energy	493.0 kcal	494.0 kcal
Protein	7.7 g	7.5 g
Total Fat	26.5 g	26.7 g
Saturated Fat	2.1 g	2.1 g
Trans fat	0 g	0 g
Cholesterol	0 mg	0 mg
Total Carbohydrate	55.9 g	56.0 g
Sugar	3.8 g	3.8 g
Dietary Fibre	3.2 g	3.1 g
Sodium	446.0 mg	306.0 mg
Calcium	26.3 mg	36.7 mg
Potassium	1339.0 mg	1498.0 mg
Iron	1.91 mg	1.97 mg
Vitamin D	0 µg	0 µg



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