

Spicy Curry Mixed Nuts

Both great taste and reduced sodium are possible with the no-compromise smart choice of U.S. permeate. This spicy curry flavoring adds irresistibility to mixed nuts and other tasty nibbles.



CURRY SEASONING

Ingredients	Control	With Permeate
	Wt (g)	Wt (g)
U.S. Whey Permeate	-	30.98
Fine Salt	24.80	12.40
Fine Sugar	11.86	11.86
Monosodium Glutamate (MSG)	2.37	2.37
Curry Masala Liquid Extract	0.16	0.16
Capsicum Liquid Extract	0.24	0.24
Non-dairy Creamer	1.78	-
Curry Flavour Powder	0.08	0.48
Chicken Powder	0.40	0.40
Soy Sauce Powder	1.20	1.20
Dextrose	3.20	3.20
Maltodextrin	16.80	-
Herbs & Spices (Chilli, Garlic, Onion, Coriander, Black Pepper, Turmeric, Cumin, Paprika, Ginger, Cinnamon, Nutmeg)	17.10	17.10
Total	80	80

Preparation

1. Sift salt, sugar, MSG into a mixer.
2. Add liquid extracts into the mixer.
3. Mix at low speed for about 3-5 minutes.
4. Combine remaining ingredients and sift into the mixer. Mix at low speed for about 3-5 minutes until homogenous.
5. Set aside the curry seasoning for use later.

SPICY CURRY MIXED NUTS

Ingredients	Wt (g)
Almond	30
Peanut	30
Cashew Nut	30
Vegetable Oil	9
Curry Seasoning	11.25
Total	110.25

Preparation

1. Place nuts in a tumbler drum at speed 2 and at 45° angle.
2. Spray a coat of warmed oil and sprinkle seasoning into rotating tumbler.
3. Tumble for at least 1 minute until seasoning are well distributed.
4. Pack the spicy curry mixed nuts and seal tightly. Store at ambient conditions.

NUTRITION CONTENT



Sodium reduction: 42.3%

	Per 100g	
	Control	Permeate
Energy	597.0 kcal	602.0 kcal
Protein	16.9 g	16.8 g
Total Fat	48.6 g	48.6 g
Saturated Fat	6.6 g	6.6 g
Trans fat	0 g	0 g
Cholesterol	0 mg	0 mg
Total Carbohydrate	23.1 g	24.4 g
Sugar	5.3 g	8.1 g
Dietary Fibre	6.3 g	6.7 g
Sodium	1237.0 mg	714.0 mg
Calcium	97.14 mg	120.9 mg
Potassium	376.3 mg	502.8 mg
Iron	3.2 mg	3.5 mg
Vitamin D	0 µg	0 µg



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