

## Spicy Curry Protein Crisps with Anchovies and Peanuts

*Coated with a blend of delightful curry spices and U.S. permeate, this medley of dairy protein crisps, anchovies and peanuts offers a hearty crunch and protein boost.*



## CURRY SEASONING

Ingredients	Control	With Permeate
	Wt (g)	Wt (g)
<b>U.S. Whey Permeate</b>	-	<b>30.98</b>
<b>Fine Salt</b>	<b>24.80</b>	<b>12.40</b>
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
<b>Non-dairy Creamer</b>	<b>1.78</b>	-
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
<b>Maltodextrin</b>	<b>16.80</b>	-
Herbs & Spices (Chilli, Garlic, Onion, Coriander, Black Pepper, Turmeric, Cumin, Paprika, Ginger, Cinnamon, Nutmeg)	17.10	17.10
<b>Total</b>	<b>80</b>	<b>80</b>

### 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 PROTEIN CRISPS WITH ANCHOVIES AND PEANUTS

Ingredients	Wt (g)
<b>U.S. Dairy Protein Crisps</b>	<b>100</b>
Peanut	40
Vegetable Oil	14
Curry Seasoning	17.5
Anchovy	40
<b>Total</b>	<b>211.5</b>

### Preparation

1. Deep fry anchovies until golden brown.
2. Drain excess oil from anchovies.
3. Place anchovies, dairy protein crisps and peanuts in a snack tumbler at speed 2 and at 45° angle.
4. Sprinkle curry seasoning into the rotating tumbler.
5. Tumble for at least 1 minute until seasonings are well distributed.
6. Pack the spicy curry protein crisps and seal tightly. Store at ambient conditions.

## NUTRITION CONTENT



Sodium reduction: 30.9%

	Per 100g	
	Control	Permeate
Energy	460.0 kcal	465.0 kcal
Protein	55.3 g	55.3 g
Total Fat	23.1 g	23.1 g
Saturated Fat	4.5 g	4.5 g
Trans fat	0 g	0 g
Cholesterol	14.0 mg	14.0 mg
Total Carbohydrate	7.7 g	9.0 g
Sugar	2.7 g	5.3 g
Dietary Fibre	1.7 g	2.1 g
<b>Sodium</b>	<b>2249.0 mg</b>	<b>1554.0 mg</b>
Calcium	5.2 mg	28.8 mg
Potassium	153.9 mg	279.3 mg
Iron	0.1 mg	0.4 mg
Vitamin D	0 µg	0 µg



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