



Formula

10150

Reduced Sugar Cranberry and Almond Granola Bar

Excellent Source of Fiber*, Sugar Alcohol Free

Product Description

This granola bar utilizes PROMITOR™ Soluble Corn Fiber 70 and STA-SLIM® 150 food starch – modified to form a pliable and stable binding system with reduced sugar content and no sugar alcohols. KRYSTAR® crystalline fructose reduces water activity and provides excellent sweetness quality in combination with SPLENDA® Sucralose. PROMITOR™ Soluble Corn Fiber 70 functions like corn syrup for a simple replacement in a variety of foods. It also supplements the fiber content from grains to provide an excellent source of fiber. Finished bars have a water activity of ~0.50.

Ingredients

Part A

	%
PROMITOR™ Soluble Corn Fiber 70 (Tate & Lyle)	21.00
KRYSTAR® 300 crystalline fructose (Tate & Lyle)	11.50
STA-SLIM® 150 food starch – modified (Tate & Lyle)	2.50
Salt	0.40
Brown sugar flavor ¹	0.28
Creamy vanilla flavor ²	0.10
Cinnamon	0.09

Part B

Shortening, all purpose	5.10
Water	5.00
SPLENDA® Sucralose, 25% liquid concentrate (Tate & Lyle)	0.03

Part C

Crisp rice ³	17.00
Rolled oat flakes	14.00
Sliced almonds	8.00
Cranberries, dried, sweetened	8.00
Wheat flakes	7.00
Total	100.00

Note: In the development of this formula, the indicated ingredients were obtained from the following suppliers. Their use does not necessarily constitute exclusive endorsement.

¹Mother Murphy's Laboratories #PH3087, ²Sensient #1011320, ³PGP #336HD

SPLENDA® is a trademark of McNeil Nutritionals, LLC

* contains 4 g total fat per 40g serving



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Preparation:

1. Add Part C ingredients to a Hobart bowl. Mix briefly with a paddle on speed 1, then set aside.
2. Dry blend Part A ingredients thoroughly.
3. Add water and sucralose to a kettle. Mix to disperse sucralose.
4. Add shortening and Part A ingredients to the kettle.
5. Heat slowly, while stirring constantly with a spatula or low shear paddle.
6. Heat mixture until dissolved, about 160°F (71°C).
7. Fold hot syrup into Part C grains and mix in a Hobart for 30 seconds at speed 1.
8. Sheet and cut granola bars to the desired size. For bench top quantities: Place granola between wax paper sheets and using a rolling pin, roll to a desired thickness then cut.

Nutritional Statement:

Nutrition Facts	
Serving Size 1 bar-individually packaged (40g)	
Servings Per Container	
Amount Per Serving	
Calories 140	Calories from Fat 40
% Daily Value*	
Total Fat 4g	6%
Saturated Fat 0g	1%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 130mg	5%
Total Carbohydrate 29g	10%
Dietary Fiber 7g	29%
Sugars 10g	
Sugar Alcohol 0g	
Protein 2g	
Vitamin A 4%	• Vitamin C 6%
Calcium 2%	• Iron 4%
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:	
	Calories 2,000 2,500
Total Fat	Less Than 65g 80g
Saturated Fat	Less Than 20g 25g
Cholesterol	Less Than 300mg 300 mg
Sodium	Less Than 2,400mg 2,400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g
Calories per gram:	
Fat 9 • Carbohydrate 4 • Protein 4	

Reference Food:

Commercial Berry & Almond Granola Bar
40 g serving contains:
150 Calories
4.5 g Fat
4 g Dietary Fiber
15 g Sugars

† Granola bar is reduced sugar, not reduced calorie

* This nutritional information is derived from calculated sources.