

# InLeit HP cocoa pudding

## With LeitUp M90D



**Excellent protein source.**  
High-quality protein for optimal nutrition.



**High protein, optimal viscosity.**  
Achieve a creamy texture while maintaining a light consistency.

### Hp Cocoa suggested process

- Water at 50°C
- Addition of all ingredients
- Hydration for 1 hour at 50°C
- Filling and sterilization in Autoclave
- Cooling down



**Excellent taste & mouthfeel**

Your challenges,  
our innovation.

# InLeit HP cocoa pudding

## With LeitUp M90D

### High-protein dessert

Our cocoa pudding recipe presents an opportunity to **create convenient and healthy dessert with high protein and calcium levels**, a smooth texture and a stable shelf-life.

Crafted with **LeitUp M90D**, is a functional milk protein obtained by filtration of high-quality milk through soft process.

#### Nutritional value (per 100 g)

Energy (Kcal)	77
Fat (g) / of which saturated (g)	1,6 1,2
Carbohydrates (g) / of which sugars (g)	4,0 4,0
<b>Proteins (g)</b>	<b>10</b>
Salt (g)	1,3
Fiber (g)	0,0



#### Ingredients:

Water, milk protein, cream, cocoa, starch, stabilizers (carrageenan), sucrose and flavor.

#### Contact:

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