

# KETO CHIA MUFFIN: INDULGENCE FIRST!

## Baking Mix with Xia Powder 435 W LM



**A NUTRIENT DENSE LOW CARB MUFFIN, HIGH IN FIBRE, CLEAN LABEL AND WITH SUSTAINABLE NATURAL CHIA INGREDIENTS**

### TECHNICAL KEY ATTRIBUTES

- Moist and soft crumb
- Improved dough formation
- Increased dough viscosity and moisture retention



A simple natural ingredient, Benexia® Xia Powder 435 W LM, brings a perfect texture and a great flavor to this Keto muffin, additionally to the amazing nutrition found in chia seed. This high fiber, high protein mix check all the boxes: texture, taste, simplicity and fortification.

### Nutritional Value

Serving Size: 1 cake slice (55 g)

Nutrients	Per 100 g	Per Serving
Calories [kcal]	300	166
Calories from Fat [kcal]	162	90
Total Fat [g]	18	10
Saturated Fat [g]	3	1.5
Mono Unsaturated [g]	10	5.5
Poly Unsaturated [g]	5	3
Omega-3 ALA [mg]	1685	930
Trans Fat [g]	0	0
Total Carbohydrates [g]	20	12
Available carbohydrate [g]	3	2
Fiber [g]	17	10
Total Sugars [g]	2	1
Protein [g]	19	11
Sodium [mg]	375	206

### XIA POWDER 435 W LM



### CLAIMS FOR THE KETO MUFFIN



**ONLY 2 g NET CARBS PER SERVING**



**EXCELLENT SOURCE OF OMEGA-3**



**EXCELLENT SOURCE OF FIBER**



**GOOD SOURCE OF PROTEIN**



**NO ADDED SUGAR**



**SUSTAINABLE AND ETHICAL**

Request the full application formulation at [info@benexia.com](mailto:info@benexia.com)

## TECHNICAL INFORMATION

**Product Reference Code:** Benexia KCMBM-25 kg

**Ingredients:** Allulose, whole almond flour, Chia Fiber (Benexia® XP 435 W LM), wheat gluten, coconut flour, egg albumin, natural vinegar powder, soy lecithin, baking soda, vanilla flavor, tara gum and salt.

<b>Preparation:</b>	<b>Keto Chia Baking Mix</b>	<b>10 kilos</b>
	Water	3 liters
	Fresh Eggs	5,5 kg
	Vegetal Oil	800 ml

1. Incorporate all the ingredients and beat for 2 minutes slowly, then 7 fast until you get a dough with a uniform texture.
2. Oil molds or use paper.
3. Dose according to molds, decorate with grated coconut and almonds (optional).
4. Bake at 180 °C for approximately 18 to 50 minutes depending on the type of mold.

**Organoleptic Parameters:**

<b>Appearance</b>	Powder
<b>Color</b>	Light Grey
<b>Taste and Odor</b>	Characteristic

**Microbiology Characteristics:**

	<b>Specification</b>	<b>Method*</b>
Total Plate Count	≤ 10,000 CFU/g	ISO 4833
Yeasts	≤ 100 CFU/g	ISO 21527
Moulds	≤ 100 CFU/g	ISO 21527
Coliforms	≤ 10 CFU/g	ISO 4832
E. coli	Absence	ISO 7251
Salmonella	Absence (0/375g)	ISO 6579
Heavy Metals	≤ 0.1 ppm	AOAC 986.15
Total Aflatoxins	≤ 4 ppb	LC-MS-MS

\* Or equivalent method

**Net Content:** 25 kg.

**Packaging:** White low density polyethylene bag.

**Shelf life:** 24 months.

**Storage indications:** Dry, cool and airy place.

**Allergen information:** This product contains soy and egg, and is processed in a plant that also processes derived products from soy, milk, nuts and sesame.

**Quality management system:** Product elaborated according to what is established in HACCP of the Codex Alimentarius Commission and the joint FAO / WHO program on food standards NCh 2861 of.2004, "Hazard analysis and critical control points (HACCP) system.

Manufactured for Benexia SA by Patricio Fry Vanni. Res. SEREMI Salud Aconcagua N° 5897 del 13/10/1997