CRE

This is from our trial where we perfected the appearance of our mix but found it too dense.



NZIFST/CREST Challenge 2018

Brawnie Team

Brawnie

This year we had the opportunity to create and develop a product for Sensient Technologies. Our brief was to create a baking mix that had a good source of protein. Throughout our trials, we managed to develop our product to be gluten free, reduced in sugar and contain good source of dietary fibre. In the end, after lots of trials and failures, we decided to make the final product a brownie. The texture of the mixture and the way it was presented suited a brownie the best.



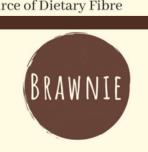
After a lot of discussion with our team we decided to switch to a brownie.



Chocolate Brownie Mix
with a Good Source of
Protein

Gluten Free, Reduced in Sugar, and a Good ource of Dietary Fibre

375g



What you will need: 3 Eggs 125ml Milk 60g Melted Butter

Preheat oven to 200°C. Add he Brawnie Mix and the wet ingredients to a bowl and mix until consistent.

Pour into a brownie tin and bake at 180°C for about 13 mins.

brownie tin
at 180°C for
No Crumbs: Cakey
Wet Batter: Not Cooke





BRAWNIE; OUR STORY

In the market today, we see products all the time that claim to be guilt-free. So we decided to take it a step further. Not only is the Brawnie guilt-free, it's protein levels actively help to build muscle after exercise. So feel better than great about treating yourself to a Brawnie.

great about treating yourself to a Brawnie.

redients: Dutch Processed Cocoa Powder (17.14%), Dark Chocolate os (15.58%) (Sugar, Cocoa Solids (45%), Cocoa Mass, Emulsifier (Soy cettin), Mik Solids!, Stevia (12.29%), Brown Sugar (14.29%), Soy Protein (11.69%), Almond Flour (10.91%), Tapioca Flour (8.83%), Coconut Flour (4.94%), Baiding Powder (1.04%), Salt (0.52%), ranulated Soy Lecithin (0.5%), Chocolate Flavour (0.1%), Contains on Almond, and Milk Westloke Rous Hieft School (20.5cmrst Hill







This is from our trial that we did on th 15/8/18. We trialed our powdered mix in the packaging to see which size we needed.

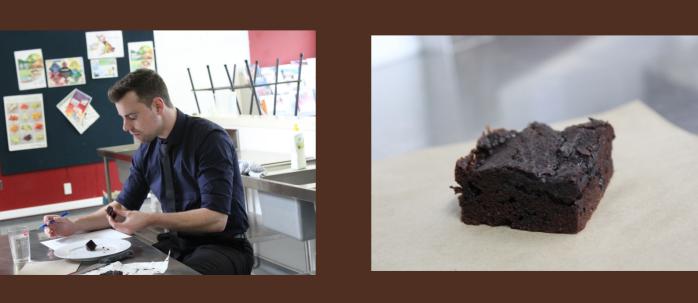


This is our last trial that we did on 28/08/18. We got our mentor in to do a taste test of this to make sure that we had a good final product.



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Daniel Gutierrez
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Sen Dalton



Sponsor: Ruth Leary (ADM)
Mentor: Mitchell Thompson (SENSIENT)

Teacher: Sharim Mendoza