

Blue Delights: Innovative Recipes Using LINABLUE



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MACARON



INGREDIENTS

Egg White	21.88 %
Sugar	12.50 %
Almond Flour	28.13 %
Powder Sugar	37.50 %
LINABLU G1 powder	1.25 %

Suggested dosage rate of
LINABLU G1 powder:
1.00%-2.00%

DIRECTIONS



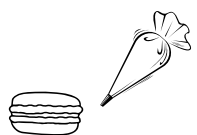
1. Add almond flour, LINABLU G1 powder in a bowl, mix well and sieve.



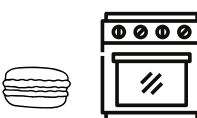
2. Add egg white in another bowl and mix until soft peaks forms, then add granulated sugar, mix until stiff peak forms.



3. Add dry ingredient from step 1 into egg white, fold in until absorbed.



4. Pipe the batter on parchment paper, let it set for 30 mins



5. Bake in oven at 310°F for 15-17 mins. Let them cool and assemble the macaron shells with desired filling.

GUMMY BEAR



INGREDIENTS

Gelatin Hydration	Gelatin	5.88 %
	Water	17.7 %
Sugar Syrup	Sugar	19.61 %
	Water	23.48 %
	Corn Syrup	33.33 %

Suggested dosage rate of LINABLU G1 liquid:
0.10 % – 0.30 %

* We recommend to add LINABLU liquid after gelatin solution cool to 60 °C to avoid color degradation.

DIRECTIONS



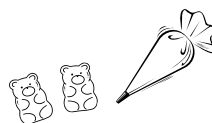
1. Mix gelatin and water, allow to hydrate for 15 mins.



2. Add sugar and water into a saucepan, cook until sugar dissolves.
Add cornsyrup when boils.



3. Add hydrated gelatin from step 1 into saucepan, stir on low heat until dissolves.
Add color after solution cool to 60°C.



4. Put the solution in a pipette and place it into desired mold, let it cool, then unmold it.

ROCK CANDY



INGREDIENTS

Water	31.84 %
Sugar	67.76 %
LINABLUE G1 liquid	0.40 %

Suggested dosage rate of LINABLUE G1 liquid:
0.10 % – 1.00 %

* We recommend to add LINABLUE liquid after sugar solution cool to 60 °C to avoid color degradation.

DIRECTIONS



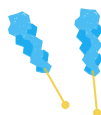
1. Add water into a saucepan, bring to boil, and then add sugar, let dissolve.



2. Remove the saucepan from heat, cool to 60 °C, then add LINABLUE G1 liquid and mix.



3. Put the colored solution into jars, and then put the stick and secure it in place. Let crystal grow for 7 days or longer.



4. Remove the rock candy sticks from jars, and let them dry.

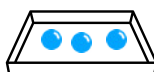
COATED CANDY



INGREDIENTS

Water	32.5 %
Sugar	60 %
LINABLU G1 powder	7.5 %

Suggested dosage rate of LINABLU G1 powder: 5.0 % – 10.0 %



DIRECTIONS

1. Add water and sugar in a sauce pan, mix well and cook until sugar dissolve.
2. Cool to 60 °C, and then add LINABLU G1 powder into syrup, mixwell.
3. Put candies into a coating pan, spray the colored coating solution into the candies, let the candies rotate and dry. Repeat this step for several times to achieve desired color shape.
4. After desired color was achieved. Let them dry and add wax to get shiny finished look.

ICE CREAM



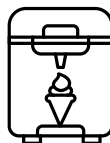
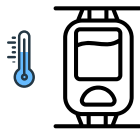
INGREDIENTS

Heavy cream	32.06 %
Whole milk	36.25 %
Sweetened condensed milk	30.92 %
LINABLU G1 liquid	0.50 %

Suggested dosage rate of LINABLU G1 liquid: 0.2 % – 1.0 %

*We recommend to add LINABLU liquid after pasteurization.

DIRECTIONS



1. Mix heavy cream, whole milk and sweetened condensed milk in a bowl.
2. Pasteurize mixture according to requirement. Cool to 60 °C, then add LINABLU G1 liquid, mix well.
3. Place colored ice cream base into a ice cream machine, use auto mode to make ice cream.
4. Remove ice cream and transfer to desired container and let it freeze.

FROSTING FOR CUPCAKE



INGREDIENTS

Frosting	99.50 %
LINABLU G1 Liquid	0.50 %

Suggested dosage rate of
LINABLU G1 liquid: 0.05 % – 1.0 %

*We suggest to use water soluble liquid in
this application to achieve homogeneous
appearance.

DIRECTIONS



1. Add LINABLU G1 liquid into frosting, mix well.



2. Apply the colored frosting with piping tips on top of a cupcake.

YOGURT



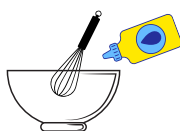
INGREDIENTS

Bulgarian yogurt	99.50 %
LINABLU G1 liquid	0.50 %

Suggested dosage rate of
LINABLU G1 liquid: 0.2 % – 1.0 %

*The pH of yogurt is around 4.0, LINABLU is generally more acid stable when combined with protein.

DIRECTIONS



1. Put Bulgarian yogurt in a bowl.
Add LINABLU liquid and mix well.



2. Place colored yogurt in a desired container and decorate with fruits.

PROTEIN SHAKE



INGREDIENTS

Whole milk	99.50 %
LINABLU G1 liquid	0.50 %

Suggested dosage rate of
LINABLU G1 liquid: 0.2 % – 1.0 %

DIRECTIONS



1. Add milk and LINABLU liquid into a mixer, mix for 2 minutes.
2. Place colored protein drink in a desired container.

BEVERAGE



INGREDIENTS

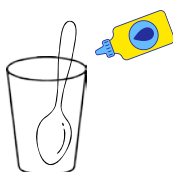
Club soda	99.80 %
LINABLU G1 liquid	0.20 %

Suggested dosage rate of
LINABLU G1 liquid: 0.1 % – 0.5 %

*LINABLU is not acid stable, we recommend
to use it at pH>4.5 to avoid sedimentation.

*The pH of club soda is around 5.3.

DIRECTIONS



1. Add club soda and LINABLU liquid in a cup, mix well.
2. Place colored soda in a desired container.

COCKTAIL



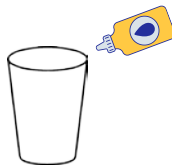
INGREDIENTS

Vodka	25.00 %
Water	74.85 %
LINABLU G1 liquid	0.15 %

Suggested dosage rate of
LINABLU G1 liquid: 0.1 % – 0.5 %

*LINABLU is stable up to 20 % ABV.

DIRECTIONS



1. Add vodka, water and LINABLU liquid into a cup, mix well.



2. Place colored drink mix in a desired cocktail glass and decorate with fruits.

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