

APPLICATION HINTS

FOR

OCEANFIBER IN GRANOLA BARS



Please find below some hopefully useful hints for the application of **oceanfiber** in Granola Bars. This is a basic recipe for the preparation of Granola Bars using our **oceanfiber**.

Suggested Ingredients	%
oceanfiber	0.40*
Distilled Water	9.60
Honey	10.00
Muesli**	70.00
Total	100.00

***Note:** Dosage may be adjusted according to desired consistency and texture.

****Note:**Muesli contains cereals (rolled oat, wheat flakes), sesame seeds, dried fruits

Preparation Directions

1. Pre-heat the oven up to 155°C.
2. Prepare an **oceanfiber** solution by adding the water, then heat up to 60°C, keeping the temperature for 1 minute.
3. Mix your **oceanfiber** solution with the honey.
4. Put the Muesli into a large mixing bowl, add **oceanfiber** / honey solution and stirr well.
5. Once thoroughly mixed, transfer the compound to small, rectangular backing pans which you lined with parchment / baking paper so that the mixture does not stick, and you can easily remove the ready granola bar.
6. Press down firmly using a flat surface tool until the whole mixture is uniformly flattened.
7. Bake in the oven at 155°C for approximately 1.5 hours.
8. Remove your Granola Bar from baking pan and cut into desired sizes.