Confectionery Laboratory

HOCHSCHULE ANHALT University of Applied Sciences





Energy Coin: Confectionery Creation in the Focus of Innovation

In the confectionery laboratory of Anhalt University of Applied Sciences, science and innovation are harmoniously combined while strengthening the region. Developed as part of student training, the crunchy Energy Coins combine natural functionality, first-class taste, and a modern, plant-based recipe in a compact and crunchy snack format. They have been specially designed to provide sustained and balanced energy for everyday life, sports, or during intense phases of work.

Benefits at a Glance

- **Balanced energy and nutrient source:** The combination of peanut butter and valuable sesame provides high-quality plant fats and proteins that ensure a long-lasting feeling of fullness without weighing heavily on the stomach.
- **Diverse whole grain and pseudo-cereal composition:** With popped amaranth, quinoa, whole grain spelt, and crunchy spelt flakes, the coins offer an optimal blend of complex carbohydrates and dietary fiber. This supports a steady release of energy and prevents cravings.
- **Harmonious natural flavor profile:** The creamy, caramel-like note of cara-syrup and milk caramel powder meets the nutty roasted aromas of the popped ingredients. A targeted dash of lemon juice provides a pleasantly fresh nuance that perfectly balances the sweetness.
- **Transparent and functional recipe:** Free from unnecessary additives, the recipe relies on conscious, high-quality ingredients that meet the demands of a modern and healthy diet.

Conclusion

The confectionery laboratory of Anhalt University of Applied Sciences is your competent partner for special development projects.

Contact

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