

COATING SYRUP

Control Formula

Ingredient	Amount (g/100g)
Canola Oil	20%
Water	30%
Light Brown Sugar	50%

Syrup Instructions:

- Use double boiler to slowly heat syrup
- Heat water to 100F
- Slowly add brown sugar
- Continue heating and mixing until dissolved (120F)
- Slowly add oil and continue heating to 150F

Product Instructions

- Syrup to dry ratios are as follows:
 - Granola: 20% syrup to 80% Quaker old-fashioned oats
 - Do not add inclusions
- Mix
 - Granola: Use a Kitchen-Aid mixer with a paddle and mix on low speed for 30sec
- Bake
 - Use a non-convection oven
 - Bake times will vary by oven. Please optimize bake time to prevent burning.
 - Granola: on a parchment lined baking sheet at 300F for 15-30min.
- Allow product to cool before placing in a sealable bag

BINDER SYRUP

Control formula

Ingredient	Amount (g/100g)
Light brown sugar	25%
42 DE Corn Syrup	50%
Honey	20%
Canola Oil	5%

Syrup Instructions:

- Use double boiler to slowly heat syrup while mixing
- Heat water, and honey to 100F
- Slowly add brown sugar
- Continue heating and mixing until dissolved (120F)
- Add oil with continued mixing.
- Once blended, add to dry components.

Product Instructions

- Syrup to Dry component ratios are as follows:
 - Grain Bars: 35% Binder to 65% toasted oats
 - Toasted oats make as follows:
 - 15 g butter
 - 550g old fashioned rolled oats
 - Melt butter in a large heavy saucepan over medium heat.
 - Add the oats, toss and turn oats, until browned (about 4 minutes)
 - Do not add any inclusions
- In a Kitchen-Aid mixer with paddle, combine the dries with hot syrup stirring until all particles coated
- Line a 13x9" pan with parchment
- Place mixture in and push to corners with spatula
- Place parchment on top of mix
- Using a second pan (smaller than 13x9") apply gentle, even pressure to bars
- Cover and place into freezer for 2hr. remove from freezer and cut with a pizza cutter (3 inch by 1.5inch bars, should yield 24bars) and store at room temperature in bags