



# INGREDIENTS

Application guide



Highly intense —  
Barely Processed

# APPLICATION GUIDE

## INGREDIENTS



This guide contains all the information you need to **use our ingredients** in your recipes, as well as our technical advice to help you make the most of them. The recommended **dosages** are **only indicative** as they depend on the desired flavour intensity of the finished product.

### INSTRUCTIONS



The technical advice and recommended dosages are tailored to each recipe and each ingredient.



The summary is sorted by the type of recipe.



If a form is not available for an ingredient, this is indicated in the dosage table (dash and grey box).

### OUR INGREDIENTS



FRUITS



HERBS



VEGETABLES

Available in  
(depending on raw material):



Chunks



Pieces



Chopped



Flakes



Powder

### OUR BRAND


Dry4Good offers a range of **dehydrated, barely processed ingredients**, **intense** in colour and flavour, to bring the taste and colour of **fresh raw materials** to your preparations.

Thanks to an **innovative precision drying technology**, the organoleptic properties and nutritional values of our ingredients are preserved, so you can enjoy **unique** products without flavourings or colourings.














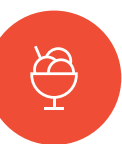
# SUMMARY

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The booklet presents an example for each category, based on the following criteria:  
**MOISTURE CONTENT AND TEMPERATURE**

MOISTURE CONTENT		 FREEZING	 FRESH / AMBIANT	 BAKING
<10%		—	Chocolate • Granola	Biscuit
>10% <80%	 	—	Butter	Bakery • Pasta
>80%	  	Ice Cream	Cold infusion • Yogurt • Fesh cheese	Hot infusion

For recipes with similar moisture contents and preparation temperatures, the recommended dosages of our ingredients will be similar.



# ICE CREAM



## RECIPE ADJUSTMENT

Deduct the quantity of powder from that of sugar.

## HOW TO USE

Disperse the powder in sugar or add the powder to the mixture before homogenizing.

**REST TIME:** 24 hours.



## HOW TO USE

After whipping.

**REST TIME:** 24 hours.

## NOTE

Pieces will rehydrate during storage: there is no need to rehydrate them beforehand.

FRUITS		Apple	Blackcurrant	Blueberry	Cranberry	Fig	Kiwi	Lime	Raspberry	Redcurrant	Strawberry
	Chunks	5%	—	—	—	3%	—	—	—	—	—
	Pieces	—	2%	2%	2%	—	3%	—	2%	2%	2,5%
	Flakes	5%	—	—	—	3%	2,5%	1%	—	—	2,5%
	Powder	5%	2%	2%	NR*	3%	NR*	—	2%	2%	2,5%

VEGETABLES		Red pepper	Yellow pepper
	Pieces	2%	2%
	Powder	1%	1%

HERBS		Basil	Coriander	Mint	Parsley
	Chopped	0,5%	1%	0,5%	1%



# CHOCOLATE • GRANOLA



## CHOCOLATE

**INCLUSIONS**

**HOW TO USE – POWDER**  
Mix the powder with the melted chocolate. Blend with a mixer, then temper according to the usual scale.

**HOW TO USE – PIECES**  
Add pieces to tempered chocolate.

**TOPPING**

**HOW TO USE**  
Sprinkle powder or pieces on chocolate after tempering and moulding.

**NOTE**  
The recommended dosages are suitable or a use in inclusion. For a topping use, 2% is enough for the ingredients below.

## GRANOLA



**HOW TO USE**  
Add pieces after baking, in order to avoid browning.

FRUITS		Apple	Blackcurrant	Blueberry	Cranberry	Fig	Kiwi	Lime	Raspberry	Redcurrant	Strawberry
	Chunks	5%	—	—	—	3%	—	—	—	—	—
	Pieces	—	4%	5%	3,5%	—	5%	—	4%	4%	4%
	Flakes	5%	—	—	—	3%	5%	1%	—	—	4%
	Powder	NR*	4%	4%	4%	4%	5%	—	4%	NR*	5%

VEGETABLES		Red pepper	Yellow pepper
	Pieces	3%	3%
	Powder	4%	4%

\*NR : Not recommended





# BUTTER



## HOW TO USE

Mix powder with softened butter.

**REST TIME:** 24 hours.



## HOW TO USE

Mix pieces to softened butter.

**REST TIME:** 48 hours.

## NOTE

It is unnecessary to rehydrate pieces beforehand. Flavour will develop during storage.

The butter can be frozen once the ingredient has been incorporated.

FRUITS		Apple	Blackcurrant	Blueberry	Cranberry	Fig	Kiwi	Lime	Raspberry	Redcurrant	Strawberry
	Chunks	—	2,5%	3%	2%	—	NR*	—	3%	3%	NR*
	Pieces	NR*	—	—	—	3%	3%	0,5%	—	—	3%
	Flakes	NR*	2,5%	3%	2%	3%	3%	—	3%	3%	3%

VEGETABLES		Beetroot	Carrot	Leek	Red onion	Red pepper	Yellow pepper
	Pieces	1%	2%	1%	1%	—	—
	Flakes	1%	2%	1%	1%	1,5%	1,5%

HERBS		Basil	Coriander	Mint	Parsley
	Chopped	0,5%	1%	0,5%	1,5%

# YOGURT • FRESH CHEESE



## RECIPE ADJUSTMENT

Deduct the quantity of powder from that of sugar (if present in the recipe).

## HOW TO USE

Mix the powder with a small quantity of yogurt / fresh cheese, and gradually add the rest of the mixture.



## HOW TO USE

Add to yogurt / fresh cheese.

**REST TIME:** 2 hours.

## NOTE

It is unnecessary to rehydrate the pieces beforehand.



For an optimised shelf life of the finished product, it is recommended to add the powder or pieces before pasteurisation.

FRUITS		Apple	Blackcurrant	Blueberry	Cranberry	Fig	Kiwi	Lime	Raspberry	Redcurrant	Strawberry
	Chunks	3%	—	—	—	3%	—	—	—	—	—
	Pieces	—	2,5%	3%	1,5%	—	NR*	—	3%	3%	3%
	Flakes	3%	—	—	—	3%	NR*	1%	—	—	3%
	Powder	NR*	2,5%	3%	2%	4%	3%	—	3%	3%	3%

VEGETABLES		Beetroot	Carrot	Leek	Red onion	Red pepper	Yellow pepper
	Flakes	1%	2%	1%	1%	—	—
	Powder	1%	2%	1%	1%	1,5%	1,5%

HERBS		Basil	Coriander	Mint	Parsley
	Chopped	0,5%	1%	NR*	1,5%

\*NR : Not recommended



# INFUSION



## HOW TO USE

Infuse in water or alcohol, then filter.

## REST TIME

Cold infusion : infuse for 1 hour.

Hot infusion : infuse for 5 min.

## NOTE



Pieces are recommended for this application.

If the recipe is composed of several ingredients, dosages may be reduced.

FRUITS		Apple	Blackcurrent	Blueberry	Cranberry	Fig	Kiwi	Lime	Raspberry	Redcurrant	Strawberry
	Chunks	2%	—	—	—	2%	—	—	—	—	—
	Pieces	—	1%	2%	1%	—	2%	—	1%	1%	1%
	Flakes	2%	—	—	—	2%	2%	0,5%	—	—	1,5%
	Powder	—	—	—	—	—	—	0,5%	—	—	—

VEGETABLES		Beetroot	Carrot	Leek	Red onion	Red pepper	Yellow pepper
	Pieces	—	—	—	0,5%	1%	1%
	Flakes	1	2%	0,5%	0,5%	—	—

HERBS		Basil	Mint
	Chopped	0,25%	0,25%



# BISCUIT



## RECIPE ADJUSTMENT

Deduct the quantity of powder from that of sugar (or flour for a savoury recipe).

## HOW TO USE

Mix the powder with the other dry ingredients, then prepare mixture as usual.

## BAKING

Max 150°C / 300°F to avoid browning.



## HOW TO USE

Add the pieces last to the biscuit mixture.

## BAKING

Max 150°C / 300°F to avoid browning.

## NOTE

Raw mixture can be frozen.

It is unnecessary to rehydrate the pieces beforehand.

## COOKIES:

Usual baking time and temperature.



FRUITS		Apple	Blackcurrent	Blueberry	Cranberry	Fig	Kiwi	Lime	Raspberry	Redcurrant	Strawberry
	Chunks	4%	—	—	—	3%	—	—	—	—	—
	Pieces	—	3%	5%	2%	—	4%	—	3%	4%	4%
	Flakes	4%	—	—	—	3%	4%	1%	—	—	3%
	Powder	NR*	3%	4%	2%	3%	NR*	—	3%	4%	3%

VEGETABLES		Carrot	Leek	Red onion	Red pepper	Yellow pepper
	Pieces	—	—	1,5%	3%	3%
	Flakes	2%	2%	1,5%	—	—
	Powder	2%	1,5%	1,5%	2%	2%

HERBS		Basil	Coriander	Mint	Parsley
	Chopped	0,5%	1%	0,5%	1,5%

\*NR : Not recommended



# BAKERY



## RECIPE ADJUSTMENT

Deduct the quantity of powder from that of flour.

## HOW TO USE

Mix the powder with the other dry ingredients, then prepare mixture as usual.

## BAKING

Usual baking time and temperature.



## HOW TO USE

Add the pieces to the mixture at the end of kneading.

## BAKING

Usual baking time and temperature.

## NOTE

Raw mixture can be frozen.

It is unnecessary to rehydrate the pieces beforehand.

FRUITS		Apple	Blackcurrent	Blueberry	Cranberry	Fig	Kiwi	Lime	Raspberry	Redcurrant	Strawberry
	Chunks	6%	—	—	—	4%	—	—	—	—	—
	Pieces	—	4%	5%	3%	—	4%	—	3%	4%	5%
	Flakes	6%	—	—	—	4%	4%	1%	—	—	5%
	Powder	NR*	4%	4%	3%	4%	4%	—	3%	4%	5%
	Slices	—	—	—	—	—	—	1%	—	—	—

VEGETABLES		Beetroot	Carrot	Leek	Red onion	Red pepper	Yellow pepper
	Pieces	—	—	—	1,5%	3%	3%
	Flakes	2%	3%	1,5%	1,5%	—	—
	Powder	2%	3%	1,5%	1,5%	2%	2%

HERBS		Basil	Coriander	Mint	Parsley
	Chopped	0,5%	1%	0,5%	2%

# PASTA



## RECIPE ADJUSTMENT

Deduct the quantity of powder from that of flour.

## HOW TO USE

Mix the powder with flour before making the dough.

VEGETABLES		Beetroot	Carrot	Leek	Red onion	Red pepper	Yellow pepper
	Powder	3%	4%	3%	2%	4%	4%





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**DRY4GOOD.FR**

3 rue du petit Albi 95800 Cergy, France  
[commercial@dry4good.fr](mailto:commercial@dry4good.fr)

