



CONVERSION CHART: FAT SOURCE TO Z-TRIM GEL

FOR STANDARD RECIPES



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| To reduce fat by 33% in these foods: | Type of Z-Trim gel to use: | FATS/EGGS to be replaced: FAT REPLACEMENT INSTRUCTIONS for fats such as butter, margarine, vegetable oil, egg yolk. |
|--------------------------------------|----------------------------|---|
| Bread and Rolls | 4% gel | Replace half the butter with an equivalent weight of 4% gel hydrated from powder using skim milk. Do not remove egg. |
| Croissants | 4% gel | Replace half the butter with an equivalent weight of 4% gel hydrated from powder using skim milk. Do not remove egg. |
| Muffins | 4% gel | Replace half the fats or egg items listed above with an equivalent weight of 4% gel, including up to half of the total egg yolk; don't remove egg white. |
| Cookies | 4% gel | Replace half the fats or egg items listed above with an equivalent weight of 4% gel, including up to half of the total egg yolk; don't remove egg white. |
| Cakes | 4% gel | Replace half the fats or egg items listed above with an equivalent weight of 4% gel, including up to half of the total egg yolk; don't remove egg white. |
| Salad Dressing, Light | 4% gel | Blend 2 parts salad dressing and 1 part 4% gel. Season to taste after blending. |
| Whipping Cream | 4% gel | Blend 2 parts whipping cream and 1 part 4% gel. |
| Yogurt | 4% gel | Blend 2 parts yogurt and 1 part 4% gel. Add fruit and any flavorings as desired after blending. |
| Soups | 4% gel | Blend 2 parts soup and 1 part 4% gel, season to taste after blending. |
| Salad dressing, thick | 6% gel | Blend 2 parts dressing and 1 part 4% gel, hydrate gel from powder using skim milk. |
| Chili | 6% gel | Add 1/3 weight of 6% gel (hydrated from powder) and cook as usual to arrive at 33% more chili with 33% reduced fat. Season to taste |
| Sour cream | 6% gel | Blend two parts sour cream and 1 part 6% gel hydrated from powder using skim milk. |
| Dips | 6% gel | Blend 2 parts dip with 1 part 6% gel hydrated from powder using skim milk. |
| Gravy/Sauce | 4 to 6% gel | Blend 2 parts gravy or sauce with 1 part 6% gel hydrated from powder using water. For cheese sauce, hydrate powder using skim milk. |
| Mayonnaise | 6-8 % gel | Blend 2 parts mayonnaise with 1 part 6% gel hydrated from powder using skim milk. Hydrate gel to 8% if thicker mayonnaise is desired. If making mayo from scratch, use 6-8% Z-Trim gel to replace 1/3 of oil and egg. |
| Cream Cheese | 12% gel | Blend 2 parts cream cheese with 1 part 12% gel hydrated from powder using skim milk. |

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| Meatloaf, hamburger, sausage, etc. | | Blend 2 parts ground meat with 1 part 12% gel hydrated from powder using water. Season to taste after blending. |
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NOTES/HELPFUL HINTS:

- For creamier dairy blends, hydrate Z-Trim powder using skim milk instead of water.
- Approximate gel percentage should match the consistency of food to be "fat-reduced."
 - Z-Trim powder can be made into gel by mixing the powder with liquid in a household blender.
 - Z-Trim is also available pre-mixed as gel (4% solids) from FiberGel Technologies, Inc. at www.ztrim.com.
- Turning powder into gel (use high speed blender):
 - 1 teaspoon Z-Trim powder mixed with ½ cup water = 4% gel
 - 1.5 tablespoon Z-Trim powder mixed with a cup of water = 6% gel
 - 2 teaspoon Z-Trim powder mixed with ¼ cup of water = 8% gel
 - o 3 tablespoon Z-Trim powder mixed with a cup of water = 12% gel
- <u>Fat Facts</u>: egg yolk is 30% fat and high in cholesterol. Shortening is highest in trans fat; partially hydrogenated oils are a close second. Butter is 82% fat and high in cholesterol. Margarine is 60% to 75% fat. Egg whites, while not fats, are typically used to add volume, structure, and consistency after cooking.
- When blending Z-Trim with pre-made foods (such as salad dressing out of the bottle) replenish seasonings to taste.
- To lower cholesterol further, use margarine instead of butter and remove egg yolk.

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