Hot Malted Milk Whey Drink

Sip a cozy, hot malted treat that not only tastes good but also provides an excellent source of protein. Since whey protein comes naturally from dairy, this beverage delivers on taste and functionality.



MARKET INSIGHTS

- Consumers are trying to strike a balance between delicious and nutritious.
- Higher-protein hot beverages provide extra nutrition in a traditional family favorite drink.
- Leverage nutrient content claims like "excellent source of protein" on packaging to influence consumers.

INGREDIENTS

Usage Levels (
Sugar, confectioners/powdered, unsifted	36.11
Cocoa Powder, unsweetened, Dutch processed	18.05
Malted Milk Powder	36.11
Whey Protein Isolate, Instant	7.52
Salt	1.43
Cornstarch	0.78
Total	100.00

BENEFITS OF USING U.S. DAIRY

Malted Milk Powder

 Powder has a likable, unique flavor used in a variety of confectionery and beverage products

Whey Protein Isolate

- Boosts protein content for excellent digestibility
- Contains all of the essential amino acids, in the proportions the body requires for good health
- Provides outstanding flavor and color
- Maintains solubility during processing
- Contributes to the food's overall nutritional profile

NUTRITIONAL CONTENT

U.S. Label

Nutrition Facts

Serving Size (66g) Servings Per Container

Amount Per Serving	g	
Calories 240	Calories	from Fat 30
		% Daily Value*
Total Fat 3g		5%
Saturated Fat 1g		5%
Trans Fat 0g		
Cholesterol 5n	ng	2%
Sodium 490mg	ı	20%
Total Carbohy	drate 50g	17%
Dietary Fiber	3g	12%
Sugars 35g		
Protein 10g		20%

Vitamin A 0%	6 •	 Vitamin C 2% 			
Calcium 8%	•	Iron 25%			
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs: Calories: 2,000 2,500					
Total Fat Saturated Fat Cholesterol Sodium	Less than Less than Less than Less than	65g 20g 300mg 2.400mg	80g 25g 300mg 2.400mg		

Calories per gram:

PREPARATION

- 1. Heat 5 cups of water in small pot over medium heat.
- 2. Combine all ingredients in bowl and mix well.
- 3. Fill heat resistant mug with 66.47 g of mixture.
- 4. Add 1 cup of heated water to mug and stir well.

Rely on the dynamic lineup of U.S. dairy to meet consumer demands in global product development. The U.S. Dairy Export Council® (USDEC) offers resources on **ThinkUSAdairy.org** including a dairy ingredient supplier search, consumer, nutrition and product research, technical insights and prototype assistance to help develop and launch your next successful product.

This formula serves as a reference. Product developers are encouraged to modify the formula to meet manufacturing and finished product specifications needs. Developed at the Wisconsin Center for Dairy Research, University of Wisconsin-Madison. ©2014 U.S. Dairy Export Council.

