INGREDIENTS

Usage Levels (%)	
Fructose	49.91
Whey protein concentrate, 80% protein (WPC 80)	31.32
Corn syrup solids	11.25
Citric acid	3.90
Milk calcium	2.95
Flavor, raspberry	0.65
FD&C blue #1	0.02
Total	100.00

BENEFITS OF USING U.S. DAIRY

Whey Protein Concentrate 80 (WPC 80)

- Provides functionality and flavor naturally
- Maintains solubility during processing
- Minimizes sediments
- Imparts smooth mouthfeel
- Contributes to the beverage's overall nutritional profile
- Aids in emulsification
- Adds stability

Milk Calcium

- Provides calcium, magnesium, phosphorus and potassium
- Contributes to bone health development
- Helps prevent osteoporosis
- Aids in blood pressure regulation
- Assists in colon cancer prevention
- Enhances many metabolic functions

NUTRITIONAL CONTENT

Per 100mL

Calories	170 kcal
Total Fat	1 g
Saturated Fat	0 g
Cholesterol	0 mg
Total Carbohydrates	28 g
Dietary Fiber	0 g
Sugars	25 g
Protein	11 g

PREPARATION

- 1. Blend all dry ingredients well.
- 2. Disperse one bag 908 g (32 oz) of dry mix in 3.8L (1 gallon) of water, stirring or shaking until fully hydrated.
- 3. The finished pH should be approximately 4.0.
- 4. Cold-fill bottles and pasteurize to 88°C (190°F).

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. **So** <u>aThinkUSAdairy</u>

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. ©2015 U.S. Dairy Export Council.



