Strawberry Fruit Snack with Whey Protein & Yogurt

This snack is naturally fortified with real fruit and protein, to provide a great-tasting, fun and nutritious treat that children will love.



MARKET INSIGHTS

- Parents want their children to grow up healthy and are looking for nutritious snacks that their kids will eat.
- · Children want snacks that focus on taste and fun.
- In a recent survey, 48 percent of kids ages 6 to 12 said it was important for snacks to be fun and offer some element of play.

BENEFITS OF USING U.S. DAIRY

Whey Protein Concentrate 80

- Boosts protein content and is easily digested and absorbed by the body
- Contains all of the essential amino acids required by the body for good health
- Provides a clean, neutral taste that is well-suited to fruit flavors

Powdered Yogurt

· Provides the same important nutrients found in milk

INGREDIENTS

	Usage Levels (%)
Applesauce, unsweetened	65.12
Strawberry Purée	12.00
Water	8.36
Corn Syrup, 42 DE	6.00
Corn Syrup Solids	2.00
Partially Hydrogenated Vegetable Shortening	g 1.76
Whey Protein Concentrate-80	1.60
Powdered Yogurt	1.60
Soluble Fiber	1.14
Citric Acid	0.30
Artificial Strawberry Flavor	0.05
Emulsifier (mono's and di's)	0.04
Red No. 40 solution	0.03
Total	100.00

NUTRITIONAL CONTENT

U.S. Label

Nutrition Facts

Serving Size (15g) Servings Per Container

Amount rer se	iving		
Calories 40	lories 40 Calories from Fat 5		
		% Da	aily Value*
Total Fat 0.	5g		1%
Saturated Fat 0g		1%	
Trans Fat	0g		
Cholestero	0mg		0%
Sodium 25r	ng		1%
Total Carbo	hydrate	7g	2%
Dietary Fi	ber 1g		2%
Sugars 5]		
Protein 1g			
Vitamin A 09	% · '	Vitamin (25%
Calcium 0%	•	ron 0%	
*Percent Daily V diet. Your daily v depending on yo	alues may b	e higher or	
Total Fat Saturated Fat Cholesterol Sodium Total Carbohydr Dietary Fiber	Less Than Less Than Less Than Less Than ate	65g 20g 300mg 2,400mg 300g 25g	80g 25g 300 mg 2,400mg 375g 30g

Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4



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PREPARATION

- 1. Hydrate whey protein concentrate 80 in formula water and refrigerate overnight at 40 F.
- 2. Purée applesauce and strawberry purée in blender (low shear) for 30 seconds.
- 3. Add corn syrup, corn syrup solids, WPC-80 in formula water, powdered yogurt, fiber, citric acid, flavor and color, and blend for 30 seconds.
- 4. Melt shortening and add emulsifier, then add to puréed mixture while blender is running. Blend for 30 seconds.
- Pour 500 g puréed mixture per tray and dry at 115 F until contents of one tray weigh about 125 g, which will take about 16 hours. The roll will no longer be tacky to the touch, and will peel easily off the tray when ready. Dry additional time, if necessary.
- Remove from tray by rolling up dried material while still warm. Wrap the roll in plastic wrap. It will keep at room for at least two months, or longer in the freezer.

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. ©2015 U.S. Dairy Export Council.

