

Chai Tea Dry Mix



INGREDIENTS

	Usage Levels (%)
Sugar	42.50
Whole milk powder	16.40
Honey powder	13.50
Skimmed milk powder	11.25
Creamer	9.60
Milk mineral concentrate/milk calcium	2.70
Black tea	1.90
Natural and artificial flavor	1.20
Spice blend*	0.60
Lactoferrin	0.35
Total	100.00

*Suggested: cardamon, clove, anise, cinnamon, ginger.

NUTRITIONAL CONTENT

Per 100g*	
Calories	400kcal
Total Fat	7g
Saturated Fat	5g
Trans Fat	0g
Cholesterol	15mg
Total Carbohydrates	74g
Dietary Fiber	0g
Sugars	64g
Protein	10g
Calcium	895mg
Magnesium	38mg
Phosphorus	467mg
Potassium	550mg
Sodium	135mg
Iron	1mg
Vitamin A	166IU
Vitamin C	4mg

*Dry mix, before preparation

PREPARATION

1. **Blend sugar, honey powder, black tea and spice blend until well mixed.**
2. **Add dairy ingredients and mix until well dispersed.**
3. **Add remaining ingredients. Mix well.**
4. **Package. Net weight = 31 g (1 oz).**

TO PREPARE

1. **Mix 30 g (1 oz) of dry Chai Tea Mix with 170 ml (5.7 oz) of cold water.**
2. **Stir or shake until fully hydrated.**
3. **Serve cold.**

Rely on the dynamic lineup of U.S. dairy to meet consumer demands for 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. [@ThinkUSAdairy](https://twitter.com/ThinkUSAdairy)

This formula serves as a reference. Product developers are encouraged to modify the formula to meet manufacturing and finished product specification needs. Developed at the California Dairy Research Foundation. ©2014 U.S. Dairy Export Council.