

# Chocolate Pudding



## INGREDIENTS

	Usage Levels (%)
Water	66.75
Sugar	15.00
<b>Skimmed milk powder (SMP)</b>	<b>12.40</b>
Modified food starch	3.00
Cocoa powder	2.75
Salt	0.10
<b>Total</b>	<b>100.00</b>

## BENEFITS OF USING U.S. DAIRY

### SMP

- Contributes to emulsification with uniform incorporation of air
- Complements clean, mild dairy flavor
- Provides emulsion stability by reducing fat globule mobility and minimizing coalescence
- Unfolds to stabilize globules after adsorption at the oil/water interface.
- Adds uniform texture and mouthfeel

## NUTRITIONAL CONTENT

### U.S. Label

### Nutrition Facts

Serving Size (100g)	
Servings Per Container	
Amount Per Serving	
Calories 120	Calories from Fat 0
% Daily Value*	
<b>Total Fat</b> 0g	0%
Saturated Fat 0g	0%
<b>Cholesterol</b> 0mg	0%
<b>Sodium</b> 120mg	5%
<b>Total Carbohydrate</b> 26g	9%
Dietary Fiber 1g	5%
Sugars 22g	
<b>Protein</b> 6g	
Vitamin A 0%	Vitamin C 4%
Calcium 20%	Iron 4%
*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	Less than 65g 80g
Saturated Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300mg
Sodium	Less than 2,400mg 2,400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g
Calories per gram:	
Fat 9 • Carbohydrate 4 • Protein 4	

## PREPARATION

1. **Blend all ingredients.**
2. **Heat the mixture to 82°C (180°F).**
3. **Cool.**

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](http://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 specifications needs. ©2015 U.S. Dairy Export Council.