

Tropical Punch Protein Water



INGREDIENTS

	Baker's (%)	Usage Levels (%)
Water	950.00	95.00
Whey protein isolate (WPI)	22.00	2.20
Sucrose	22.00	2.20
Phosphoric acid	3.10	0.31
Natural tropical punch flavor	2.20	0.22
Potassium sorbate	0.40	0.04
FD&C orange color	0.20	0.02
25% sucralose solution	0.10	0.01
Total		100.00

NUTRITIONAL CONTENT

Per 100g

Calories	60kcal
Total Carbohydrates	13g
Protein	4g


BENEFITS OF USING U.S. DAIRY

WPC 34

- Provides clarity to a beverage at low pH
- Provides good solubility and heat stability at acid pH less than 3.5
- Adds high quality protein

PREPARATION

1. **Mix WPI in formula water (at ambient temperature) with high-speed mixer and allow to hydrate for 30 minutes.**
2. **allow to hydrate for 30 minutes.**
3. **Mix in sucrose sucralose solution, flavor, color, potassium sorbate and remaining water.**
4. **Use 85% solution of acid to adjust pH to 3.4.**
5. **Heat to 91°C (195°F) for 30 seconds.**
6. **Fill containers and cool.**

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 Wisconsin Center for Dairy Research, University of Wisconsin-Madison. ©2014 U.S. Dairy Export Council.