# High-Protein Orange Drink

Consuming high-quality protein throughout the day can help with healthy aging. This juice drink, reminiscent of the orange drinks of our childhood, is perfect at any time. With whey protein isolate, it's an excellent source of protein, providing 20% Daily Value per serving. It even adds 12% Daily Value of fiber. All in a clear and colorful drink. What could be more convenient on those fast-paced days?



#### **MARKET INSIGHTS**

- Aging consumers are increasingly turning to healthier food choices to help maintain an active lifestyle.
- Consuming higher protein levels at breakfast can help achieve a more evenly distributed and higher protein diet overall.
- More than 25 percent of U.S. adults eat breakfast away from home: Whey protein is versatile and can be added to convenience foods eaten on the go.

#### **INGREDIENTS**

	Usage Levels (%)
Water	82.55
Fructose	7.86
Whey protein isolate	4.72
Apple juice concentrate — 70 Brix	2.75
Soluble fiber	1.57
Phosphoric acid solution — 85%	0.30
Natural orange flavor	0.20
Potassium sorbate	0.04
FD&C orange color solution	0.01
Total	100.00

#### **BENEFITS OF USING U.S. DAIRY**

#### Whey Protein Isolate

- Boosts protein content for excellent digestibility
- Contains all of the essential amino acids, in the proportions the body requires for good health
- Provides outstanding flavor
- · Maintains solubility during processing
- Minimizes sediments
- Provides clarity in low pH beverages

#### **NUTRITIONAL CONTENT**

U.S. Label

## **Nutrition Facts**

Serving Size 1 cup (227g) Servings Per Container

Amount Per Se	rving				
Calories 15	0	C	alories	fror	n Fat 0
			19	Dai	ly Value*
Total Fat 0g	1				0%
Saturated	Fat (	0g			0%
Trans Fat	0g				
Cholesterol	0mg				0%
Sodium 25r	ng				1%
Total Carbo	hydr	ate	26g		9%
Dietary Fi	ber 3	g			12%
Sugars 26	ig .				
Protein 10g					20%
Vitamin A 09	6	÷	Vitami	n C	0%
Calcium 6%			Iron 2	%	
"Percent Daily V diet. Your daily v depending on yo	refues r	may i	be higher	or lo	
Total Fat Saturated Fat	Less				80g 25g

### **PREPARATION**

- 1. Mix whey protein isolate, fiber and formula water (at ambient temperature) with high-speed mixer and allow to hydrate 30 minutes with slow agitation.
- 2. Mix in juice, flavors, color and sorbate, keeping agitation slow.
- 3. Use 85% solution of acid to adjust pH to 3.3 to 3.4.
- 4. Heat to 195°F for 30 seconds.
- 5. Fill containers and cool to 40°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.

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. ©2014 U.S. Dairy Export Council.

