

Apple-Berry Beverage with WPI



INGREDIENTS

	Usage Levels (%)
Water	80.73
High fructose corn syrup	9.40
Whey protein isolate (WPI)	4.70
Apple juice concentrate, 70 Brix	4.70
Phosphoric acid solution, 85%	0.35
Natural berry flavor	0.10
Red color	0.02
Total	100.00

NUTRITIONAL CONTENT

Per 100mL	
Calories	60kcal
Total Fat	0g
Saturated Fat	0g
Trans Fat	0g
Cholesterol	0mg
Total Carbohydrates	11g
Dietary Fiber	0g
Sugars	7g
Protein	4g

BENEFITS OF USING U.S. DAIRY

WPI

- 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. **Reconstitute WPI in formula water (at ambient temperature) with a high-speed mixer and allow to hydrate for 20 minutes.**
2. **Mix in high fructose corn syrup, juice, flavor and color.**
3. **Use 85% solution of phosphoric acid to adjust pH to 3.2.**
4. **Heat to 90°C (195°F) for 45 seconds.**
5. **Fill containers and cool to 4°C (40°F).**

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. ©2014 U.S. Dairy Export Council.