

Calamansi Protein Gel Snack

This upscale, fun and convenient snack made with high-quality U.S. dairy protein is a great, on-the-go option to fuel your body in between meals or post-workout. It offers kids through seniors a simple opportunity to spread protein intake throughout the day which is important across all life stages. One serving contains 13g of U.S. whey protein and only 100 calories.



13g OF DAIRY PROTEIN

EXCELLENT SOURCE OF PROTEIN

MARKET INSIGHTS

- 2019 is predicted to blur the snacking lines with more nutritional plays on traditional kid favorites as well as adult snack staples becoming more kid friendly.¹
- Flavor is still key. Consumers are seeking healthier options without compromising on taste, and bolder flavors that provide a hint of healthier indulgence are prevailing in dairy.²
- As the popularity of Southeast Asian cuisine grows, there's an opportunity to please adventurous palates with the fusion of Filipino flavors such as Calamansi Lime.³

INGREDIENTS

	Usage Levels (%)
Water	62.72
Acidified whey protein isolate	14.10
Sugar	12.53
Calamansi juice	9.40
Gelatin	1.25
Total	100.00

INGREDIENTS: Water, acidified whey protein isolate, sugar, calamansi juice, gelatin.

Contains: milk

BENEFITS OF USING U.S. DAIRY

Application

- Excellent source of protein.
- High in calcium, potassium and phosphorus.
- Very low in sodium.
- Simple and convenient for anyone to consume - kids, busy parents, seniors, sports enthusiasts. Easy to chew and swallow.

Whey Protein Isolate

- High-quality, complete protein naturally found in milk used to boost the protein content of foods.
- Neutral flavor complements foods, limiting the need for masking agents.
- Provides functional properties that help emulsify, stabilize and improve texture and clarity.
- Contains branched-chain amino acids to support nutrition.
- In some foods and beverages, a transparent appearance is desired. The low pH of acidified whey protein isolate allows manufacturers to achieve this without added acidulants.

NUTRITIONAL CONTENT

U.S. Label

Nutrition Facts	
Serving Size 1/2 cup (100g)	
Amount Per Serving	
Calories 100	Calories from Fat 0
% Daily Value*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 5mg	2%
Sodium 10mg	0%
Total Carbohydrate 14g	5%
Dietary Fiber 0g	0%
Sugars 13g	
Protein 13g	26%
Vitamin A 2%	Vitamin C 4%
Calcium 2%	Iron 0%
Phosphorus 20%	
*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
Protein	50g 65g



Per 100g

Calories	104kcal
Total Fat	0.1g
Saturated Fat	0.1g
Trans Fat	0g
Cholesterol	2.8mg
Total Carbohydrates	13.5g
Dietary Fiber	0g
Sugars	12.5g
Protein	13.3g
Calcium	12.9mg
Magnesium	0.7mg
Phosphorus	200.8mg
Potassium	2.2mg
Sodium	10mg
Iron	0.1mg
Vitamin A	66.3 IU
Vitamin C	2mg

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PREPARATION

1. Divide water into 2/3 and 1/3 portions.
2. Hydrate the acidified whey protein isolate (WPI) with 2/3 of the water for about 15 minutes, blending well, and set aside.
3. Heat the remaining 1/3 water to a simmer just below 212°F/100°C, pour water over gelatin, and stir until dissolved.
4. Add sugar to gelatin mixture and stir until dissolved.
5. Stir in calamansi juice.
6. Pour the WPI mixture into the gelatin mixture, minimizing foam.
7. Place in container and refrigerate until firm.

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.  @ThinkUSAdairy  www.linkedin.com/in/Think-USAdairy

¹BusinessWire. (November 2018). FreshDirect Reveals Top Ten Food Trends For 2019. Accessed on March 20, 2019, from <https://www.businesswire.com/news/home/20181108005183/en/FreshDirect-Reveals-Top-Ten-Food-Trends-2019>.

²Innova Market Insights. (2019). Health and Indulgence in Dairy. Accessed on April 26, 2019, from Innova webinar: Health & Indulgence in Dairy.

³Wixon. (2019). Filipino flavors emerging in the U.S. Accessed on April 3, 2019 from <http://www.ift.org/food-technology/newsletters/ift-weekly-newsletter/2019/april/040319.aspx>.

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 Center for Dairy Research, University of Wisconsin ©2019 U.S. Dairy Export Council.